The Oja Family Cookbook

A Century of Finnish and American Recipes and Remembrances: 1909-2009

Edited by Rea Raihala Christoffersson

Christoffersson Publications
Brownsmead * Lake Oswego

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Cover photos: Albert Oja and his family, about 1914. John Oja's family members, about 1921. For more details, see the Family Photo Album section of this book.

Published by Christoffersson Publications, 1949 Cedar Court, Lake Oswego, Oregon 97034, U.S.A.

Printed in the United States of America.

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INTRODUCTION

A few years ago I compiled a family cookbook with recipes from my father's side of the family, the Raihalas. Life in a small community being what it is, word got around. Soon someone mentioned that it would be nice to have a similar book containing material from my mother's relatives, the Oja family.

I ran this idea by my first cousin, Richard Oja, who used to own a restaurant. Who better to ask about food? At first, Richard said, "I really don't have much interest in a family cookbook." However, being a good sport, he asked his children what they thought about the idea, and they responded positively—especially his daughter, Jackie. As this book began to take shape, Richard's enthusiasm grew and he even came up with some contributions of his own!

The idea took off for real at the 2004 Oja family reunion. Joy and Wayne Brotherton organize this huge potluck get-together on the "even" years. During the 2004 gathering, many cousins began to suggest recipes and tell family food stories. Soon recipes were flowing in by word-of-mouth, e-mail, and snail mail. Work continued at the 2006 reunion where family members brought more favorite recipes, family photographs, and birthday books.

Finally we had accumulated plenty of material, and *The Oja Family Cookbook* was born. The book was finished in 2008 to distribute at the biennial Oja family reunion. It came off press just in time to honor the 100th anniversary of the year our ancestors, John and Albert Turpeenoja, along with their wives and children, reunited in North America after their emigration in stages from Finland during 1908 and 1909.

There are dozens of good cooks in the Oja family. A surprising number of us have also worked professionally at catching, growing, preserving, cooking, and selling food. Albert Turpeenoja owned a dairy farm. His eldest son, Arne, owned the Knappa Super Market. His second son, Niilo, tried his hand at both farming and fishing. His daughter, Aili, ran a boarding house and cooked for fishermen on the Columbia River. John Turpeenoja's daughter, Riika Rinne, and her husband, Charlie, owned a chicken farm. Anna Heikkila Turpeenoja worked in the Astoria fish canneries, as did her granddaughter, Rea Raihala Christoffersson. Richard Oja owned The Logger restaurant. Carol Oja Barendse's husband, Snooky, was a commercial gillnet fisherman. Joanne Oja Posey and her husband, Lester, owned a dairy farm. Nancy Kobayashi Brockschink came from a family that owned apple and pear orchards near Hood River, and I'm sure there were many other family members in the food industry who aren't mentioned here.

Thank you all—Oja descendants, spouses, partners, and in-laws—you've been very generous. Whether you are a professional or amateur food-lover, this book would not have happened without the good things you contributed. I've done my best to interpret everything you sent in, making "executive decisions" along the way. Did "2 cu" mean two cups or two cubes of butter? Where no times or temperatures were given, I've inserted my best estimates. Editorial comments are printed in italics. In a work this complex, there are bound to be errors, and for those, I take full responsibility.

Special thanks goes to Viola Rinne Brockschink, Joy Barendse Brotherton, Connie Engblom Tygart, Rose Marie Johnson Oja, Kay Posey Walker, and Jackie Moeller Oja Stiles who were the team-leaders for their respective branches of the family; and to John Christoffersson, critic and computer expert.

Rea Raihala Christoffersson, Lake Oswego, Summer 2008

Family History

FROM FINLAND TO NORTH AMERICA

Research provided by Viola Rinne Brockschink, Teresa Raihala-Sethe, Frank "Bub" Frost, and Rea Raihala Christoffersson

John and Albert Turpeenoja were brothers who were born in Finland in the late 1800s. They lived in or near the small town of Siikajoki. Siikajoki is on the west coast of Finland, near the top of the Gulf of Bothnia, southwest of the city of Oulu. It is not very far from the border with Sweden. *(Map from www.finnra.fi, copyright AffectoGenimap Ltd.)*

John was older than Albert who was born in 1882, but we don't have a record of John's exact birth date. He was short and stocky, while Albert was more slender. According to Viola Rinne Brockschink, John's granddaughter, the brothers did not resemble each other.

In the early 1900s, when the boys were in their 20s, times were hard in Finland. John first went to Sweden to find work, but eventually after marrying and starting families, both brothers, plus some of their cousins, decided to emigrate to North America.

The John Turpeenoja Family
John married well. His wife, Greeta (Margaret) Pertanen, was from a well-to-do family and had gone to finishing school. She had originally been married to an older man and had several children from that relationship, but the marriage was an unhappy one. After her husband died, she went to Sweden to work. While she was there, she met John Turpeenoja and he became her second husband.

They had two children, Charles and Fredrika (called Riika). Riika was born in 1901 in Sweden. When the family emigrated, they first moved to Canada, and then to the United States.

Riika was very bright and always read a lot. When she was young, she used to help out on Albert Turpeeenoja's dairy farm on Svensen Island. She married Charlie Rinne when she was still in her teens, and became a talented cook and homemaker. Riika and Charlie first lived in the mill town of Knappton, Washington. Their daughter, Viola, was born there in 1920, and when she was about six, the family moved to a chicken farm in Knappa, Oregon.

The Albert Turpeenoja Family
Albert married Anna Heikkila who was born in Kivijarvi, Finland. While still living in Finland, they had two children—Arne born in 1907, and Niilo born in 1908. That same year, Albert and Anna decided to emigrate to North America, so they could make a better life for their growing family.

Albert came first, leaving his family behind in Finland until he could afford to send for them; this was a common practice. He traveled across Canada and found a job as a logger in Phoenix, British Columbia, a small logging settlement founded in 1900. That town has disappeared from contemporary maps, but it was probably near the international border between Canada and Washington. It may have been near the Phoenix Mountain ski resort, close to the towns of Grand Forks and Greenwood, British Columbia.

In 1909, Anna left Finland for North America, accompanied by two-year old Arne and baby Niilo. She traveled to Liverpool, England where she embarked for the United States on the Lusitania. She arrived at Ellis Island in the harbor of New York City on September 24, 1909 with her boys in tow. Immigration documents describe Anna as being 5' 4" tall, with a light complexion, brown hair and eyes, in good physical and mental health.

The Lusitania belonged to the British Cunard Line. It was a fairly new passenger ship, built by John Brown and Company in Clydebank, Scotland in 1907. It carried 2,165 passengers, of which 1,138 were in third class. Third class was the cheapest way to travel, so it is most likely that Anna and her boys were berthed there. Some six years later during World War I, the Lusitania was torpedoed and sank off the Irish Coast.

From New York City, Anna and her sons crossed the continent to British Columbia where they were reunited with Albert. In 1910, their third child, Aili, was born. Sometime between Aili's birth in July, 1910 and her baptism in February, 1911, Albert and Anna emigrated for the final time from Canada to Oregon. They lived for a while in Waluski in the Young's Bay area, and then moved to Svensen Island, where Albert operated a dairy farm. Anna and her children also worked on the farm, and she spent some time working in an Astoria fish cannery. She was an excellent weaver of traditional, striped, Finnish rag rugs.

From Turpeenoja to Oja
When did the family change their last name? Evidence suggests that the change occurred piecemeal. On Aili's baptismal certificate dated February 5, 1911, her parents still recorded their family name as Turpeenoja. However, Albert's older brother, John, and his wife, Greeta, who were sponsors at the ceremony, gave their names as Oja. At some point thereafter, Albert and Anna also shortened their surname to Oja. A notice published after their son, Niilo's, death in 1938 still gave his surname as Turpeenoja, even though he had Americanized his first name to Neil.

It is not unusual for immigrants to change their names. Some changes happened inadvertently at a port of entry when a recording clerk misspelled or altered a name. However, many immigrants adopted a new name by choice, often simplifying or shortening their Old Country names; this is apparently what John and Albert did.

The name Turpeenoja is loosely translated as "reeds" or "swamp grass" and for many years, Aili Oja Raihala was called "Swampy" by her children and their friends.

My First Hero—Niilo Oja
Frank "Bub" Frost

Niilo (Neil) Turpeenoja, Albert and Anna's middle child, did not marry nor have any children. He died young in a fire caused by careless smoking, leaving no descendants to provide recipes or stories for this book. However, Frank (Bub) Frost (a schoolmate of Snooky Barendse, and cousin of Rea Raihala Christoffersson and Ray Raihala on their father's side) wrote the following affectionate "warts-and-all" profile of Neil. When Bub was a child, he knew Neil and still remembers him well. He gave us permission to adapt this profile for The Oja Family Cookbook. *These events took place in about 1934.*

My first hero was a local drunk. Neil was not a falling-down, sleeping-in-the-gutter, unshaven, filthy drunk, but he was certainly an alcoholic. What endeared him to me was that he was a *woodsman*. At an early age I knew all about Daniel Boone, Kit Carson and many unnamed Mountain Men. I thought that to be a true woodsman was the highest calling known to man.

Neil was successful as a hunter, as a fisherman, as a fur trapper. He could track game; he could spend days in the woods with nothing but a rolled-up blanket for shelter. He, in fact, was a woodsman.

But one can do only so much living off the land before the need for some hard cash rears its head. Both whiskey and beans cost money. Neil's usual occupation, that of a logger, was pretty much non-existent during the early years of the Depression. Needing some sort of income, Neil decided to try his hand at farming. Neil's brother-in-law, my uncle [Reno Raihala], had several acres of uncleared, dike-protected, river-bottom land. Neil could use a portion of this land for his embryonic farm. He spent a summer clearing a couple of acres to be planted with peas the next spring. Then he built a wooden platform raised a foot or so above the wet, soggy river-bottom land. On this platform he erected an old army squad tent and this was his new home. He also became our closest neighbor. This fount of all woodcraft knowledge was but a five minute slog through the mud away. From our barn, I could tell by the column of smoke from his chimney whether he was home or not. If there was smoke, I would soon be knocking on his door.

Drunk or sober or somewhere in between, he always had time for me.

Indeed, practically penniless and living alone in that cold, rain-soaked tent through an Oregon winter, he probably cherished any diversion, even that of an eight-year-old boy. We talked, not just about woodcraft, but about nearly anything my juvenile fields of interest thought of. The important thing is that he talked *with* me, not *at* me, like so many grown-ups seemed to do. He became my friend, the first person not of my age group I ever thought of that way: Friend.

At the end of his pea harvest the next summer, Neil decided that one winter of that sort of pioneering was enough and he packed up his gear and moved. Although I saw him from time to time after that, the wonderful drop-in intimacy of that year was over. We both moved on with our lives. My hero had ridden off into the sunset.

The Oja Family: 100 Years Later

By the summer of 2008 when this book was published, the families of John and Albert Turpeenoja numbered some 120 direct descendants. This count includes known blood, adoptive, and step-children, if they were identified as part of the Oja family, but not spouses or partners.

The family trees of these descendants appear on the following pages. The names of direct descendants are preceded by generational numbers, and followed by birth and death dates, where known.

Here is a key to the generational numbers:

1 = John and Albert, the two original Turpeenoja brothers who emigrated from Finland.
2 = The two brothers' children, whether born in Europe or North America.
3 = Grandchildren of the two brothers.
4 = Great-grandchildren.
5 = Great-great-grandchildren.
6 = Great-great-great grandchildren.
7 + …and we keep getting even "greater" as new descendants continue to arrive.

1. John Turpeenoja/Oja m. Margaret (Greeta) Pertanen

2. Charles J. Oja (1900?-1925), single, no children.

2. Fredrika (Riika) Oja, (1901-1974), m. Charles Rinne
    3. Viola Rinne (1920), m. Roy Brockschink
        4. Steven Brockschink, (1943), m. Nancy Kobayashi
            5. Susan Brockschink (1975), m. Michael Hong
                6. Kai Steven Hong (2007)
        4. Sharon Brockschink, (1952), m. John van Wetering

1. Albert Turpeenoja/Oja (1882-1952) m. Anna Sophia Heikkila (1876-1965), (div.)

2. Arne Michael (Turpeenoja) Oja (1907-1987) m. Francis Darling
    3. Carol Darling Oja (1925)
    3. Vivian Mae Oja (1927)
    3. Donald Charles Oja (1929-1981)
    3. Joanne Olive Oja (1931)
    3. Richard Oja (1934)

(Arne's family tree continues on the next four pages.)

2. Niilo (Neil) Albert Turpeenoja (1908-1938), single, no children

2. Aili Matilda (Turpeenoja) Oja (1910-1988) m. Reno Raihala
    3. Rea Ann Raihala (1945) m. John Göran Christoffersson
    3. Ray Lee Raihala (1947) m. Sandi Pedersen (div.); m.Denise Vincent
        4. Teresa Raihala (1970), m. Tim Dawson (div.); m. Richard Basney (div.); m.Darren Sethe
            5. Skylar Sethe (1996)
        4. Matti Raihala (1975)

3. Carol Oja (1925) m. Clarence (John) "Snooky" Barendse

4. Joy Barendse (1947) m. Pete Ball (div.), m. Jim Black (div.), m. Wayne Brotherton

5. Carole Ball (1969) m. Jeff Harms (div.), m. John Strnad
6. Samantha Harms (1989)
6. Brandon Harms (1992)
6. Jesse Strnad (1993)
6. Nick Strnad (1997)
6. Noah Strnad (1999)
6. Abbie Strnad (2001)

5. Cassandra Ball (1971) m. Donnell VanGundy; p. Kai Vaughn
6. Cayla VanGundy (1987)
6. Kai Everett Vaughn (1992)
6. Kolebey Ray Vaughn (1994)
6. Kutter Ball (2006)

5. Christi Ball (1974) m. B. Cody Schmidt
6. Skyler Schmidt (2005)
6. Brooklyn Darling Schmidt (2006)

4. Janice Barendse (1949), m. Dean Walling (div.), m. Patrick McConahay
5. Sascha McConahay (1972), m. Chris Hubbard
6. Jack Hubbard (2003)
5. Stefanie McConahay (1982), m. Dean Dingledine
6. Decon Dingledine (2006)
5. John McConahay (1985)
5. Keagan McConahay (1987)

3. Vivian Mae Oja (1927), m. Allen W. Engblom (div.), m. Oliver Windel Dunsmoor

4. Kris Engblom (1948)
m. Terrie Clare Holden (div.).
5. Karli Teresa Kristina Englblom (1974), m. Hans Wilson (div.)
6. Grace Lilliana Vespertina Engblom (2003)
5. Erik Hamilton Gosta Engblom (1977) m. Anna Elizabeth Valensuela Engblom
6. Derik Paul Bradley Engblom (1997)
6. Cade Kristopher Allen Engblom (2002)
6. Liam Vane Tiago Engblom (2008)
m. Penelope Ann Mock, (div.)
5. Mathias Allen Mock Engblom (1982)
5. Katrina Joan Elizabeth Engblom (1983)
m. Carol Sue Koepke
5. Katie Lyn Ruegg (1983) m. Michael Rundell
6. Hunter Logan Rundell (2008)
5. Lucas Jacob Ruegg (1985)

4. Connie Engblom (1950), m. Stephen Craig Tygart
5. Jeffrey Allen Tygart (1974), m. Tara Jeanette Ruffo
6. Richard Kenneth Ruffo V (2001)
6. Austin Michael Tygart (2004)
5. Michaela Anne Tygart (1976), m. Jeffrey Ian Raner
6. Mackenzie Payton Raner (2005)
6. Jackson Robert Raner (2007)

4. David Engblom (1952)

3. Donald Charles Oja (1929-1981), m. Rose Marie Johnson

4. Jon Oja (1950), m. Mary
5. Rick Solomon Oja (1972), p. Kelly
6. Adrianna Oja (1990)
7. Kristen Oja (2007)
6. Alexandria Oja (1999)

4. Robert Oja (1952), m. Ana Soto (div.)
5. Robert Steven Oja (1994)
5. Kevin Oja (1996)

4. Steven Eugene Oja (1955-1963)

4. Don Alan Oja (1965), m. Maria Martinez
5. Kyra Marie Oja (1992)
5. Evan James Oja (2000)

3. Joanne Olive Oja (1931), m. Lester Lee Posey

4. Sharon Marie Posey (1952), m. Donald Eugene Rabie
    5. David Lee Rabie (1986)
    5. Daniel Joseph Rabie (1988)

4. Michael Lee Posey (1954), m. Sheri Renee Johnson
    5. Lora Jean Posey (1980), m. Steven Nice
        6. Josephine Rose Perdue Posey (2002)
    5. Christopher Michael Posey (1991)
    5. Aaron Thomas Posey (1994)

4. Thomas Ivan Posey (1956), m. Anona May VanOrtwick
    5. Tylar Roy VanOrtwick (1982), p. Jennifer Lee Sylvia
    5. Erin DiAnna Posey (1985), m. John Erwin
    5. Alia Denise Posey (1986), p. Michael Lee Stohr

4. Kay Dawn Posey (1960), m. Kelland Dale Stidham (div.), m. Jeffrey Keith Walker
    5. Korey Jason Stidham (1979), m. Kelli Petersen Weatherly
        6. Ella Jayde Stidham (2001)
        6. Eve Dawn Marie Stidham (2006)
    5. Kristy Jo Walker (1985), p. Matthew Lee Faxon
        6. Brian Wayne Faxon (2006)

4. Ross Edwin Posey (1963), m. Ava Marie Tronnes (div.), p. Judy Mae Veysey
    5. Jonathan Wayne Lindberg
    5. Dustin Patrick Veysey

3. Richard Oja (1934), m. Joanne Meckel Moeller (div.), m. Georgia F. Israel

4. Wayne Moeller Oja (1953), m. Pam Bauman
    5. Travis Oja (1979), p. Sarah Satter
        6. Zoey DeLauder (1998)
        6. Ethan DeLauder (2000)
        6. Ozzie Oja (2002)
    5. Jeffery Oja (1982), m. Summer Terry (1977)
        6. Casper Oja (2000)
        6. Brent Oja (2003)
    5. Stacey Oja (1987)
        6. Elie Oja (2008)

4. Jackie Moeller Oja (1954), m. Douglas Stiles (div.)

4. Nancy Oja (1956), m. Bill Munson

4. Neil Oja (1960), m.Karen Charpentier
    5. Kailtyn Lyndie Oja (1991)
    5. Lauren McKenzie Oja (1994)

4. Mark Oja (1961), m. Milja (Milly) Tikkala
    5. Brandi Gelbrich (1979), m. Pat Coffey
        6. McKenzie Coffey (1996)
        6. Ryker Coffey (2000)
    5. Alyssa Oja (1990)
    5. Dallas Oja) (1991)
    5. Trevor Oja (1992)

Family Photo Album

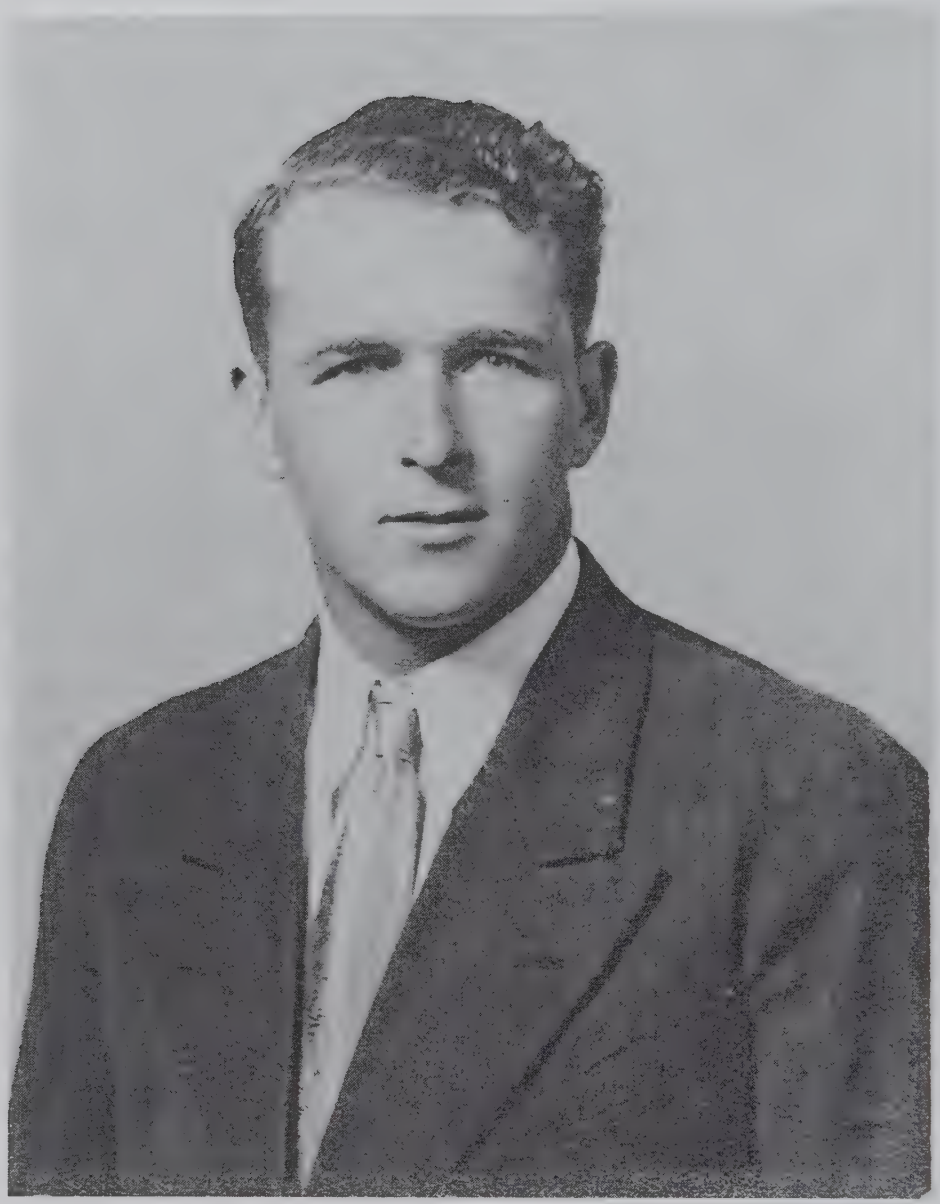
The Lusitania, built in 1907, brought Anna Oja, and her sons Arne and Neil, to Ellis Island in New York City in 1909. Albert Oja had already emigrated. *(Photo courtesy of www.ellisisland.org)*

Neil, Albert, Arne, Aili, and Anna Oja pose for a formal portrait in Oregon in about 1914.

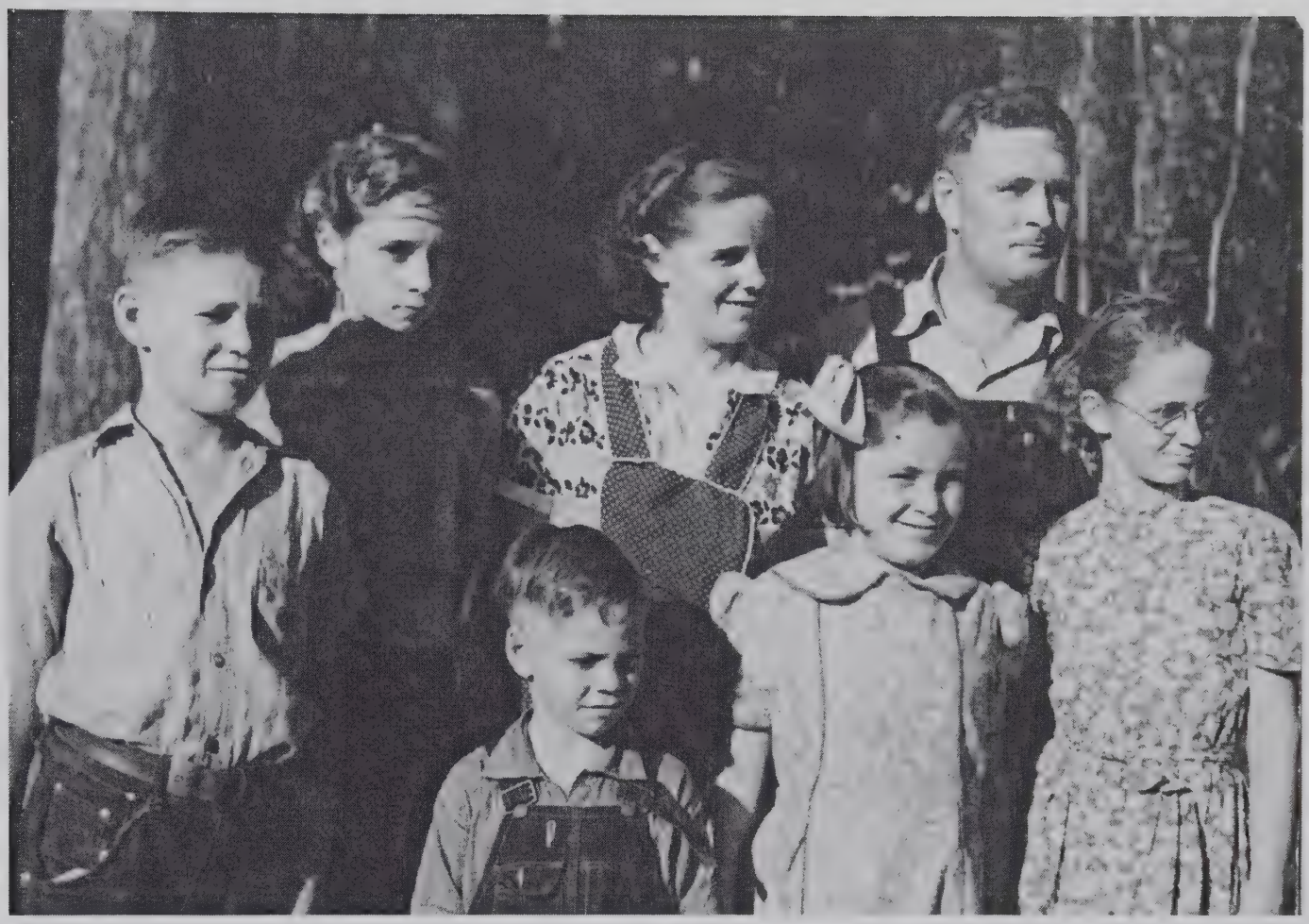
Erwin and Hilma Anderson pose with Viola Rinne Brockschink and Fredrika (Riika) Oja Rinne in about 1921. Riika was John and Greeta Oja's daughter, and Viola was their grand-daughter. Hilma Anderson was the sister of Riika's husband, Charles Rinne, and Erwin was her son.

Aili, Neil, Arne, Albert, and Anna Oja—all "outstanding in their field"! This was probably taken on their Svensen Island farm in the early 1920s.

Reno Raihala and Aili Oja Raihala on their wedding day in 1928.



A formal portrait of Neil Oja, probably taken in the early 1930s, by Woodfield's Studio in Astoria, Oregon.



Donald, Carol, Richard, Frances, Joanne, Arne, and Vivian Oja, probably taken in the early 1940s.

Joanne, Albert, Arne, Carol, Richard, and Frances Oja; Aili Oja Raihala holding Rea Raihala, Reno Raihala, Olive Darling, Anna Oja, Donald Oja, and Orville Darling, probably taken at Christmas, 1946.

Rea Raihala Christoffersson, Vivian Oja Engblom, Joy Barendse Brotherton, Carol Oja Barendse, Joanne Oja Posey, Lester Posey, Wesley Posey (Lester's brother), Donald Oja, and Richard Oja, taken in Bill Nolan's Studio in the Liberty Theater Building, Astoria, Oregon, for Joanne and Lester's wedding in 1951.

A formal photographer's portrait of Arne and Frances Oja with their extended family taken in about 1964.
Back row, L to R: Kris Engblom, Connie Engblom Tygart, Joy Barendse Brotherton, Clarence "Snooky" Barendse, Lester Posey, JoAnn Meckel Moeller Oja, Richard Oja, Arne Oja, Allen Engblom.
Middle row, L to R: Rose Marie Johnson Oja, Donald Oja, Carol Oja Barendse, Joanna Oja Posey holding Ross Posey, Orville Darling, Olive Darling, Frances Darling Oja, Vivian Oja Engblom holding Neil Oja, Kay Posey Walker, Thomas Posey.
Front row, L to R: Robert Oja, Sharon Posey Rabie, Jon Oja holding Mark Oja, David Engblom, Janice Barendse McConahay, Wayne Moeller Oja, Jackie Moeller Oja Stiles, Michael Posey, Nancy Oja-Munson.

An advertisement for the new Logger Restaurant and Highclimber Room which opened at the Knappa, Oregon crossroads in 1965. Richard Oja and his chef, Edith Cadwallader, pose with one of their famous Loggerburgers.

Arne and Frances Oja, just before cutting the cake at their 60th wedding anniversary celebration in 1985.

Wayne Brotherton and Clarence "Snooky" Barendse with jars of pickled salmon, taken about 2004.

Family Food Folklore

POTLUCK PROBLEMS
Nancy Oja-Munson

I don't cook much. I have the darnedest time coming up with something for a potluck. I always ask if I can be the one to bring plates, forks, and so on. I'm with a meat-and-potatoes man, so that has spoiled me.

LUTEFISK LUAU
Matti Raihala (currently living in Honolulu)

As they say in the fine print on television commercials, don't try this at home! There is a reason why this is in the "Family Food Folklore" and not in the "Recipes" section.

Perhaps I could combine Finnish and Hawaiian aspects to develop something completely new. How about a Kaula Pig/Lutefisk combo? Maybe we could:
Step 1: Catch a fish and soak it in lye.
Step 2: Dig a hole and bury the fish in it.
Step 3: Take a sauna and dance a hula while it cooks.
Step 4: Pull the fish out of the ground and enjoy. (Rum and Cokes are optional, but highly recommended to wash down the taste.)

Now I just need to make up an embarrassing story about my sister, Teresa, to tie this all together…<Insert maniacal laughter here.>

CATCHING CRAWFISH WITH ARNE
Joy Barendse Brotherton

When Grandpa Arne Oja started losing his eyesight, I would go with him to catch crawfish. This was a riot. He couldn't see very well, I couldn't swim much, and he wouldn't let me drive the skiff. We had a blast—we would laugh and laugh.

One time we were out just past Blind Slough on the right, and had a couple of traps tied to the log raft. Grandpa was fiddling with the Honda motor he had on the skiff, while I was leaning over, trying to pull up a trap. Suddenly, we were on top of the log raft, with me still hanging onto the crawfish trap! Arne had revved up the motor, put it into forward and onto the log raft we went! I made him stay in the skiff while I pushed us off the raft. We were still laughing when we got back to shore.

Those crawfish tasted so good. A trick Grandpa Arne used was to have a hole in the trap so the smaller crawfish could crawl out. That was Arne's way of only catching the BIG ones, and boy, did we have nice-sized crawfish!

COW PIES
Viola Rinne Brockschink

When I was a little girl, I demonstrated an interest in "cooking" from a very early age. At my great-uncle Albert Oja's dairy farm on Svensen Island, I would skim foam from the separator that drew the cream off the milk, and carefully smooth the foam over manure patties, thus creating "cow pies."

INDOOR BARBECUING (BEFORE IT WAS COOL)
Joy Barendse Brotherton

Grandpa Arne really loved to barbecue; in fact, I think he invented the barbecue. He cooked the first barbecued steak in Brownsmead at what is now known as the Elton Anderson place on Anderson Road.

First, the wood was burned down to some very hot coals in the fireplace. Grandpa either burned fir or alder for the coals. He put a grate in the fireplace over the coals, placed a couple of thick rib steaks on the grate, and as the fire got really hot from the fat dripping of the steaks, he would turn them until they were warm in the middle.

After Arne and Frances moved to the Knappa Store at the Knappa Crossroads, Arne built a permanent cement block barbecue behind the store. Many a family barbecue took place out behind the store/house. The food was always soooo good.

Both Dad and Grandpa enjoyed a rare rib steak, but Grandma Frances and Mom always wanted theirs on the well-done side.

CAJUN CAMPGROUND CRAWFISH
Kris Engblom

Kris Engblom remembers that one of his favorite camping experiences was catching crawfish at Timothy Lake in the Mount Hood National Forest. He mixed the tails from the crawfish into a batch of Zatarain's red beans and rice for an outdoor Cajun feast.

FAMILIAR FOOD FROM FINLAND
Viola Rinne Brockschink

In the early 1950's Viola Rinne Brockschink and her husband, Roy, traveled to Finland. At the time, they were stationed in Germany with the Army. While visiting Finnish relatives, Viola was delighted to be served two dishes that her mother, Riika, had often cooked for her family, two generations later when Viola was young. These included beef braised in allspice gravy and salt pork sautéed with potatoes. *Versions of these recipes are found in the "Meat, Poultry, and Game" section of this book.*

NEARER MY GOD TO THEE
Remembered by Viola Rinne Brockschink

Once when Aili Oja Raihala (Albert Turpeenoja's daughter) was in high school, she went to visit her older cousin, Riika (Fredrika Oja Rinne, John Turpeenoja's daughter). The two cousins were having fun, eating, chatting, and laughing. But suddenly, Riika grew silent. Then she began singing "Nearer My God to Thee," and started to cry. Aili was alarmed by Riika's sudden change of mood, and Riika was unable to explain it. Later they learned that this strange incident had taken place at the exact time that Riika's brother, Charlie, had drowned.

THE STORY OF TEXAS CHILI
Nancy Oja-Munson

During cattle drives, conducted to bring cattle to market alive and keep beef from spoiling, the range cook invented chili. He cooked the beef with salt and chili peppers. It became the state dish of Texas. Ervin Meckel was the "Opa" (grandpa) of Wayne, Jackie, Nancy, Neil, and Mark Oja. He served such chili, as well as enchiladas in his river resort café, Mt. Breeze, on the Guadalupe River in New Braunfels, Texas. (By the way, this is where my dad met my mom.) Our family recipe is found in the "Meat, Poultry and Game" section of this cookbook.

WHEN SKYLAR DINES OUT…
Theresa Raihala-Sethe

Wanting to get some recipes from kids for this book, I asked Teresa about her step-son, Skylar's, favorite meal. This was her reply:

Oh, this one's easy! Skylar's favorite dinner is McDonald's McNugget Meal with fries, Sprite, and barbecue sauce. He would live on this if he could! ;) And since this happens to be one of our family's 'specialty recipes,' he is totally in luck!

HIGHCLIMBER SPECIAL
Richard Oja

Arne Oja and Clarence "Snooky" Barendse built The Logger restaurant and adjacent Highclimber Room lounge in 1965 at the Knappa crossroads by the new Highway 30 "straight-stretch". Richard Oja managed The Logger for several years, then eventually bought and owned it until 1991.

People in Knappa knew their community had really arrived when the Knappa crossroads got both a blinking light and a restaurant!

Richard remembers, "When The Logger first opened, we offered special "cheapies"—small hamburgers that sold for 35 cents each. If customers needed something to wash the burgers down, they could get a Highclimber Special--shot of liquor and a draft beef for $1.00!"

DINNER WITHOUT A SPORK
Teresa Raihala-Sethe, contributed by Rea Raihala Christoffersson

Shortly after John and I moved back to Portland in 2001, Teresa and her then-fiancé, Darren Sethe, came to our house for dinner. It was a basic family meal—drinks and nibbles, followed by a main course and dessert. For Teresa, however, it was unusual because she often had to eat fast food at odd hours during her shifts as an emergency services dispatcher. Now she finally had a chance to sit down at a table set with a tablecloth, plates, napkins, and silverware. "Wow!" she said, looking around. "This is the first dinner in a long time that I haven't eaten with a spork!" We didn't have a spork to our name, so Teresa just had to make do with regular silverware that evening.

ARNE'S AROMATIC BIRTHDAY PRESENT
Frances Darling Oja and Aili Oja Raihala, remembered by Rea Raihala Christoffersson

Once during the 1950s, just after Arne's birthday, Aili asked Frances, "What did you get Arne for his birthday?"
Frances replied, "A load of mink manure."
Aili was taken aback--that didn't sound like much of a birthday present to her. "Mink manure?" she said. "What for?"
"Well," Frances replied, somewhat defensively, "that was what he wanted!"

Apparently Arne prized mink manure as an amendment to his garden soil. Fur was still an accepted fashion statement in the 1950s and there were many mink farmers in the area. Of course, these farmers were happy to share their aromatic by-products with their neighbors. Because fish were a mainstay of the minks' diet, mink poop made the soil especially rich--excellent for growing beautiful vegetables and flowers, especially roses. Who knew?

POPPIN' GOOD TURKEY....
Jackie Moeller Oja Stiles

I got this recipe from a former colleague at work. He wrote, "Here is a turkey recipe that also includes the use of popcorn as a stuffing—imagine that! When I found the recipe, I thought it was perfect for people like me who are just not sure how to tell when poultry is thoroughly cooked, but not dried out. Give it a try."

12-20 pound turkey
1 cup melted butter
1 cup of stuffing (Pepperidge Farm is good)
2 cups uncooked popcorn (Orville Redenbacher's Low-Fat)
Salt and pepper to taste

Preheat the oven to 350 degrees F. Brush the turkey well with the melted butter, salt, and pepper. Fill the cavity with stuffing and popcorn. Place in a baking pan with the neck end toward the back of the oven. Listen for the popping sounds. When the turkey's ass blows the oven door open and the turkey flies across the room, it's done. Warning: Do not stand in front of the oven! (And you thought I couldn't cook…)

If you're silly enough to actually try this recipe, you probably deserve whatever happens to you!

OF COURSE I CAN COOK!
Sharon Brockschink Van Wetering, contributed by Rea Raihala Christoffersson

At Sharon and John Van Wetering's wedding, the officiating minister told this story about how the couple met. Both were living in New Jersey at the time; Sharon worked in telecommunications and John was a policeman. When they were introduced at a party, John apparently liked what he saw, but he wasn't the sort to waste time on idle chitchat. Right away he asked Sharon, "Can you cook?" She looked at him as if he were mad. "Of course I can cook!" she replied indignantly. That settled it for John. They were married in 2002 and have lived happily ever after.

SVENSEN HALL DANCES
Viola Rinne Brockschink

During the 1930s, I remember when community dances were held at the Wickiup Grange Hall in Svensen. Eddie Eskalen played Nordic music on the accordion and coffee and homemade refreshments were served.

As we were putting this book together in 2008, square and folk dance events were still on the schedule at the Wickiup Grange. The more things change, the more they stay the same!

FRANCES HELPS OUT AT THE CROWN POINT CHALET
Frances Oja Darling, remembered by Carole Ball Strnad, with background research by Joy Barendse Brotherton, and Rea Raihala Christoffersson

When Grandma Frances was a girl, she would spend some of her summertime at Crown Point Chalet working with her aunt, Margaret Elizabeth Darling Henderson, who Frances called "Aunt Bessie." Frances would get to help make the rolls and set the tables at the Chalet. Grandma was fond of this memory and talked about it a lot.

Aunt Bessie built the Crown Point Chalet in 1915. She had previously owned two other "roadhouses", the Chanticleer, where she was a partner, and the Latourell Falls Chalet, which she built and owned, but which burned down in 1913, shortly after it opened. Aunt Bessie was quick to recover from her loss, saying, "My ability to cook biscuits and to make angel cake has not been burnt up!" (Her recipe for 200 biscuits and angel cake are in the recipe sections of this cookbook.)

Aunt Bessie saw that the construction of a new, scenic highway through the Columbia River Gorge presented a good business opportunity, so in 1915 she opened the Crown Point Chalet. This was a private establishment with a lounge and restaurant that was famous for serving country chicken dinners. The Chalet, however, did not serve alcohol nor offer overnight accommodations for guests. It was located on the hill above Vista House which was built two years later and has just been renovated. Frances may have been one of the high school students who worked at the Chalet for $1.00 a day, plus tips.

During its heyday, the Chalet hosted many famous people. It catered mainly to the wealthy because it could only be reached by automobile, and most people could not yet afford cars. The Chalet's guest books include entries for such notables as Charlie Chaplin, Frank W. Woolworth, Henry Ford, and Queen Marie of Rumania. Margaret Henderson owned the Crown Point Chalet from 1915 until she sold it in 1927 because of ill health. She died in 1930, and the Chalet building existed until the 1950s when it became decrepit and was torn down.

Much of this information was adapted from The Guestbooks of Crown Point Chalet: 1915-1927 *by Clifford D. Nelson, published by Clifford Nelson in 2001. The author is Frances' grand-nephew.*

MAC-AND-CHEESE KIND OF KIDS
Maria Martinez Oja

I don't really have a family recipe to contribute to this cookbook because my kids are macaroni-and-cheese-out-of-the-box kind of kids. My daughter's favorite food is pizza; she could eat it three times a day—for lunch, dinner, and breakfast!

PIONEER TEA SET
Jon Oja

I have a tea set from Grandma Frances that was given to me with a note. This note says the tea set was brought across the country when Grandma Frances' pioneer ancestors came west to Oregon. One part of their group settled at The Dalles while the rest continued on down the Columbia River. Our ancestors made the right choice--the people who stayed at The Dalles were massacred.

FINNISH WITH DAD, ENGLISH WITH MOM
Viola Rinne Brockschink

My mom and dad were both of Finnish descent, so they were both bilingual in Finnish and English. When I was growing up on our family's chicken farm in Knappa (on what is now Koppisch Road), I was taught to speak Finnish by my dad and English by my mom, so I became bilingual, too.

TEA IN THE GEORGIAN ROOM
Viola Rinne Brockschink

Arne and Frances Oja lived for awhile in Bonny Slope (in the area west of Portland now called Cedar Hills). When I was young, Frances used to take me to visit Dr. Dykeman, a Portland eye doctor, to get my eyes checked. Afterwards, she would take me to Meier and Frank's elegant Georgian Room restaurant for tea.

At the time this book was being produced in 2008, the Meier and Frank building in downtown Portland had turned into a Macy's with a boutique hotel on the upper floors. Because many people have fond memories of the Georgian Room restaurant, the developer announced plans to preserve architectural elements from the old restaurant in one of the public meeting rooms of the new hotel.

Appetizers, Soups, and Snacks

TACO BEAN DIP
Francis Darling Oja, contributed by Nancy Oja-Munson

Frances wrote, "The recipe calls for chopped tomatoes, but it makes it kind of mushy and it doesn't keep well if you want to keep it for over a day. You can halve this recipe if you don't want so much."

1 large can refried beans
2 large avocados, mashed
1 package taco seasoning
1 cup sour cream
2 tablespoons lemon juice
½ cup mayonnaise
2 or 3 small cans chopped olives
1 cup green onions, chopped
1 or 2 cups (I like lots!) of cheddar cheese, shredded
Optional: 2 large tomatoes, chopped, for topping

Spread refried beans on a tray or large, deep plate. Combine the next five ingredients and spread on the beans. Top with onions, olives, and cheese. Serve with natural nacho chips. This makes a large tray.

AVOCADO DIP
Vivian Oja Engblom Dunsmoor

2 or 3 avocados
2 medium tomatoes
¼ red onion
½ bunch cilantro
1 large or 2 small jalapeños
Juice of 2 limes
Salt and pepper

Chop the first five ingredients and mix together. Add the lime juice. Season with salt and pepper, to taste. Mix again.

HOT CHEESE DIP
Joy Barendse Brotherton

WARNING! This one is not very healthy! Some people will eat it like a cheese soup.

½ cube butter
1 onion, diced
Flour for thickening
Small can of evaporated milk
1 pint of canned tomatoes
1 small can of diced chilies
1 – 2 cups of Velveeta cheese, in chunks

Sauté the onion in the butter. Mix the flour and evaporated milk in a saucepan; stir and cook until the mixture is the consistency of a thick soup. Add the tomatoes and chilies and stir. Add the Velveeta cheese and cook until all the cheese is melted. Serve warm with chips.

TACO DIP
Carole Oja Barendse, contributed by Carole Ball Strnad

1 cup sour cream
1 cup mayonnaise
1 package taco seasoning
1 tablespoon lemon juice
Refried beans
3 mashed avocados
Chopped green onions
Kidney beans or chili
Black olives,
Chopped tomatoes
Grated cheese

Combine the sour cream, mayonnaise, taco seasoning, and lemon juice and mix well. Spread the refried beans on a plate or platter. Spread the mashed avocados in a layer over the beans. Spread the sour cream mixture in a third layer. Add the green onions, kidney beans or chili, black olives, chopped tomatoes, and grated cheese as the final layers.

ZELDA
Teresa Raihala-Sethe

This is an easy recipe that my husband, Darren, introduced me to. *(Teresa didn't say why this is called Zelda as opposed to, say, Agatha or Margaret; you'll just have to ask her about the name.)*

1 large container of cottage cheese. Curd size is optional as long as it is not just one large curd in the container that you have to chop up yourself. ;)
1 large jar of salsa
1 large bag of tortilla chips

In a large bowl, combine the cottage cheese and salsa. Mix well and set aside. Take the large bag of chips and open the package. (You can use scissors or your teeth; it is optional and will not change the taste of the final product.) Carefully carry the chips and sauce mix to the nearest reclining chair and try to sit down without spilling. Grab a nearby television remote and select a desired program for ocular stimulation. Dip chips into sauce, place in mouth, and masticate! Repeat as often as necessary.

MEATBALL APPETIZER
Michaela Tygart Raner

This is very easy and a crowd-pleaser. There's no real recipe—just use your judgment.

1 bag frozen meatballs
1-2 cans Southwest Style Pepper Jack Soup
½ can water

Pour the frozen meatballs into a crock-pot. Add enough soup and water to cover. Cook on high until hot. Turn the crock-pot to low and PARTY!

CLAM CHOWDER
Frances Darling Oja, contributed by Jackie Moeller Oja Stiles

3 medium potatoes
½ medium onion
Water to cover
4 ounces bacon
2 cans (about 1 pint) clams
2 cups milk
Salt and pepper to taste

Cut up the potatoes and onions into small pieces. Cook the potatoes until done in enough water to cover them. Meanwhile cut up the bacon into small pieces and fry with the onion until the bacon is crisp and the onions are still light in color. When done, mash the potatoes, add the onions, bacon, and clams. Let the mixture heat, then add the milk. Season to taste. Let it come just to a boil and immediately take it off the heat and serve.

GRAIN CHICKEN SOUP
Kay Posey Walker

The original recipe called for chicken parts, but I use cut-up boneless chicken breasts or de-boned and chopped leftover chicken.

3 ½ cups chicken broth
1 small chopped onion
5 ounces frozen peas (optional, I don't use them)
¼ teaspoon pepper
2 medium carrots cut into ½" pieces
1 bay leaf
2 celery stalks cut into ½" pieces
2 4-ounce packages cream cheese (not non-fat)
½ - 1 cup grains (wheat berries, wild rice, brown rice, barley, or millet)

Combine the grains, broth, onion, bay leaf and pepper. If using fresh chicken, add it now. Cover and simmer 40 minutes on medium heat. Stir in the carrots and celery. Cook 15 minutes longer. Remove the bay leaf. Add the peas and cream cheese and heat through. Serves four.

SPICY TORTILLA SNACK
Carole Oja Barendse

8 ounces cream cheese
3 tablespoons diced green chilies
1 tablespoon salsa
3 8" flour tortillas

Beat the cream cheese until it is "spreadable." Add the chilies and salsa. Spread on the tortillas, roll up, and trim the edges. Refrigerate at least one hour. Cut into ½ inch slices and serve.

ROSIE'S HAMBURGER SOUP
Rose Marie Johnson Oja

1 pound hamburger
Vegetable oil
1 onion chopped
1 cup carrots, celery, potatoes, in small cubes
1 cup mixed, frozen vegetables
½ teaspoon pepper
1 tablespoon salt
1 16-ounce can diced tomatoes
1 quart water
½ cup catsup (optional)

Brown the hamburger in the vegetable oil; the browner you get it, the better the flavor. Add the onion and cook for five minutes. Add the chopped vegetables, tomatoes, and water. Simmer for 30 minutes. The catsup may be added for more flavor. Enjoy!

JOY'S HAMBURGER SOUP
Joy Barendse Brotherton

1 to 2 pounds hamburger
Beef bouillon
1 large onion, chopped
Mushrooms, sliced as desired
1 can whole kernel corn
1 can green beans
1 can sliced tomatoes
1 can beef broth
Sweet basil
2 bay leaves
Johnny's Seasoning Salt
Brown sugar to taste

Brown the hamburger. Add the beef bouillon (I use the paste) and sweet basil. Drain and put into a large soup pot. Sauté the onion along with the mushrooms, add to pot. Add the vegetables, bay leaves, and seasonings. Cook until all the ingredients are warmed through.

CHEERIOS SNACK
Tara Tygart

Butter
Cheerios

Melt the butter and pour it over the Cheerios. Eat it like popcorn.

BLIND SLOUGH CLAM "DUNK"
Aili Oja Raihala, contributed by Rea Raihala Christoffersson

This dip made many appearances at gatherings when I was a little kid in the early 1950s. Like many recipes from the old-timers, most quantities are not specified, so no two cooks will ever make this dip exactly the same way!

2 three-ounce packages of cream cheese
1 pint of cottage cheese, beaten
1 seven-ounce can of minced clams, drained
Salt
Crushed garlic
Celery salt
Worcestershire sauce to taste
¼ teaspoon prepared mustard
Green onions, chopped
Mayonnaise
Clam juice

Beat the cream cheese until soft and smooth, then beat in the rest of the ingredients one at a time. The dip may be served immediately, or may be covered and refrigerated which allows the flavors to develop and blend. This was traditionally served with potato chips; nowadays I often serve it with raw vegetables.

PINK PICKLED EGGS
Jackie Moeller Oja Stiles

Eggs, hard-boiled
Water
Vinegar
1 teaspoon pickling spice
1 large onion, cut into rings
1 teaspoon salt
Beet juice

Hard-boil the desired number of eggs. Peel them and place in a pretty glass container. Cover with a mixture that is half water and half vinegar. Add the pickling spice, onion, and salt. Let the eggs sit at least a week before serving—keep them in the refrigerator. These eggs will keep indefinitely. Before serving, add beet juice until you reach the desired pink color. If you have any eggs left over, they will absorb the red color and the pickling liquid will turn very pale again—weird! If this happens, just add some more beet juice before serving them the next time.

PICKLED EGGS
Korey and Kelli Stidham

White vinegar
Eggs
Hot peppers
Carrots
Asparagus

Boil however many eggs you would like to pickle. Peel the eggs and place them in a jar. Cover with enough white vinegar to cover the eggs. You may also add hot peppers, carrots, and asparagus. Then place a lid on the jar.

MICROWAVE CARAMEL POPCORN
Jackie Moeller Stiles

1 cube margarine, melted
1 cup brown sugar
¼ cup white Karo corn syrup
½ teaspoon soda
4 quarts popcorn, popped

Melt margarine in microwave. Add the brown sugar and syrup to the margarine. Cook at full power for two minutes. Add the soda and stir well. Put the popcorn in a paper bag. Add the caramel mixture and shake the bag well. Cook the bag and all 1 ½ minutes, alternately shaking and cooking. Repeat for short bursts, if necessary, until the popcorn is well-coated. Be careful—the bag will be HOT!

Beverages

ORANGE JULIUS
Jackie Moeller Oja Stiles

1 6-ounce can frozen orange juice
1 ½ cups milk
½ cup water
1 teaspoon vanilla
½ cup sugar (I use a little less)
1 tray of ice cubes (about 12 cubes)

Mix all the ingredients in the blender until mushy.

KANSAS FLAT MARGARITA
Clarence Israel, contributed by Georgia Israel Oja

Joy Barendse Brotherton says, "I don't even like tequila, but these go down real nice!"

1 6-ounce can of frozen lime concentrate
Two cans of tequila
One can triple sec

Blend and serve.

KAHLUA
Jackie Moeller Oja Stiles

4 cups sugar
2 cups water
1 ounce Antigua coffee
1 quart vodka
1 vanilla bean

Bring the sugar and water to a slow boil and cook for five minutes. Continue to cook until the sugar is dissolved, forming a syrup. Take out one cup of the syrup and combine with the coffee. Mix well and combine the coffee mixture with the rest of the syrup. Add the vodka. Divide the vanilla bean into thirds and put one piece into each bottle. Seal the bottles and let stand for one month or longer before using.

AMARETTO
Jackie Moeller Oja Stiles

2 cups white sugar
1 cup brown sugar
2 cups water
1 pint apricot brandy
1 fifth vodka (not cheap stuff!)
2 ounces (or to taste) almond extract

Heat the water and sugar until the sugar dissolves. Cool and add the remaining ingredients. Put into a gallon jug and allow to age one month to one year. The flavor improves with age.

BAILEY'S IRISH CREAM
Jackie Moeller Oja Stiles

2 large cans evaporated milk
2 large cans Eagle's sweetened condensed milk
7 eggs
2-4 tablespoons chocolate syrup
Dash of nutmeg
2 teaspoons vanilla
1 fifth of Irish or Canadian whiskey or brandy (I like E&J)

Mix the ingredients, put into bottles, seal, and allow to age. This keeps best if refrigerated.

TOM-AND-JERRY BATTER
Aili Oja Raihala, contributed by Rea Raihala Christoffersson

These were a staple at Raihala family Christmas parties and still are!

6 eggs
3 ounces whiskey (6 tablespoons)
2 pounds powdered sugar
Pinch of baking soda
Whiskey
Nutmeg
Hot water

Separate the eggs. Beat the whites until stiff, incorporating the baking soda. Beat the yolks slightly. Fold the yolks gently into the whites. Add the whiskey and powdered sugar slowly, stirring each addition in until the batter is thick and will barely pour off a spoon. To serve, put a tablespoon or two of batter into a mug, add a shot of whiskey, and fill the mug with hot water. Stir briskly and sprinkle nutmeg on the top.

BUTTERED RUM MIX
Connie Engblom Tygart

1 pound butter, softened
1 pound powdered sugar
1 pound brown sugar
1 quart vanilla ice cream, softened
1 teaspoons cinnamon
1 teaspoon nutmeg
½ teaspoon ground cloves
(Or substitute 4 teaspoons pumpkin pie spices for these spices.)

Mix together and keep in the freezer.

RUM AND COKE
Matti Raihala and Teresa Raihala-Sethe

Matti and Teresa both apparently consider this to be an old family recipe. In an e-mail exchange, Teresa wrote, "Matti, just FYI, 'two parts rum and one part Coke' does not constitute a recipe. But in case it does, I get first dibs!"

2 parts rum
1 part Coke

Mix. Enjoy.

If you can remember how good this was the next day, you didn't make it right. Alter the proportions considerably to maintain your health and well-being.

Breads, Quick Breads, Pancakes, and Waffles

CARDAMOM BREAD
Francis Darling Oja, contributed by Nancy Oja-Munson

2 cups milk
1 package dry yeast
Flour
3 eggs, beaten
¼ cup melted butter
2 teaspoons salt
1 cup sugar
10 cardamom seeds, crushed very fine

Scald 1 cup of milk and cool. Mix with 1 package of yeast and flour to make a dough like a pancake batter. Let rise an hour or so, then add 1 more cup of milk, 3 beaten eggs, ¼ cup melted butter, 1 teaspoons salt, 1 cup sugar, and about 10 cardamom seeds, crushed very fine. Add enough flour to make a stiff dough. Knead well.

Let rise till double. Divide in half, then divide each half into three ropes; braid, and put into greased bread pans. Let rise again till double and bake 30 minutes at 300 to 325 degrees F. Watch so it won't burn. I bake at 325 degrees F for 15 minutes, then turn the oven down to 300 degrees F.

FINNISH COFFEE BREAD
Riika Oja Rinne, contributed by Viola Rinne Brockschink

This recipe and the one above are both versions of a Finnish bread called "pulla." It is interesting to see that descendants of both Albert and John Turpeenoja had this bread in their recipe files, and that their individual versions were quite different.

½ cup potato water
1 small can evaporated milk
Sufficient milk added to the evaporated milk to make 3 cups
2 yeast packages (dry)
2 cups sugar
¾ cup (heaping) Crisco shortening, margarine, or butter
8 ½ to 9 cups flour
3 eggs
2 teaspoons salt
2 ½ to 3 teaspoons crushed cardamom seed

Fillings and toppings, as needed:
Butter or margarine
Raisins
Cinnamon
Powdered sugar
Nuts
Water
Sugar

Boil potatoes in water and set aside to cool until the potato water is lukewarm. Then add yeast packages to ½ cup of the water. Scald the milk. Melt the shortening. Pour the milk into a large pan. Add 1 cup sugar and the melted shortening. Cool to lukewarm. then add the potato water and yeast to the milk mixture. Heat the oven to warm. Add four cups sifted flour to the milk mixture. Beat until smooth with a beater. Place a damp towel over the pan and place in the oven, approximately 45 minutes, until the sponge doubles.

Add 1 cup sugar and mix with a wooden spoon. Beat eggs until foamy, then add to the sponge. Add the salt and cardamom seed. Add approximately 4 ½ cups sifted flour. (For a braided loaf, add at least 5 cups sifted flour.) Then beat with a spoon until the dough is light. Place in a slightly warm oven, cover the top with a cloth and raise until dough doubles.

Place the pan in the freezer until the dough is cold and firm (1 to 1 ½ hours). Then form and bake according to the methods below.

Cinnamon rolls: Roll out the dough to approximately a ½ to ¾ inch thickness. Spread with melted margarine. Mix ½ cup sugar and 1 teaspoon cinnamon, sprinkle this atop the margarine, then place raisins on top. Roll from one end. Slice about 1 inch thick.
Tea ring: Follow the instructions above, but form the roll into a ring before slicing. Cut only the outer edge with scissors, about 8 times.
Braid: Divide the dough into thirds. Form three long rolls and then braid.

Place the formed breads into a pan well-greased with shortening. Place in a warm oven and raise to double in size—not more than double. If gently touched and dough makes a dent, it should be OK.

Bake cinnamon rolls at 350 to 375 degrees F; check after 20 minutes.
Bake tea ring at 350 to 375 degrees F; check after 15 minutes.
Bake braid at 350 degrees F for 25 to 30 minutes.

Toppings:
Cinnamon rolls—Melt butter or margarine, add powdered sugar and milk and spread over top.
Tea ring—Frost as for the cinnamon rolls, and then top with nuts.
Braid—Boil 1 cup water and ½ cup sugar for approximately 8 minutes. Brush on top of the braid and quickly sprinkle sugar over the top.

ROLLS
Jackie Moeller Oja Stiles

2 ¼ cups milk
3 tablespoons margarine
5 ¾-6 ¼ cups flour
2 packages yeast
2 tablespoons sugar
2 teaspoons salt

Heat the milk and butter to 120 degrees F. In a large bowl combine three cups flour, yeast, sugar, salt, and milk. Mix well. Slowly add more flour until the dough is firm and slightly sticky. Place the dough in a well-greased bowl and turn once to grease all sides. Let rise about 1 hour until double its size. Punch down and shape into small balls and place on a pan side by side. Let rise again in warm spot, then bake at 375 degrees F., for 15 minutes, or until golden.

FINNISH OVEN PANCAKE (PANNUKAKKU)
Riika Oja Rinne, contributed by Viola Rinne Brockschink

6 eggs, preferably extra large
1 cup flour
3 cups milk
1/3 cup sugar (maybe slightly heaping)
½ teaspoon salt
Butter or margarine and sugar for serving

Use a medium weight baking pan, approximately 11" x 15". Butter the pan heavily. If desired, spread and press raisins on the bottom. Beat the eggs, add the milk, salt and sugar, and then beat in the flour. Bake at 400-450 degrees F until it puffs up. Bake about 30 or more minutes, depending upon the temperature of your oven. Spread with margarine or butter and sprinkle with sugar.

SWEDISH PANCAKES
Frances Darling Oja, contributed by Joy Barendse Brotherton

I think these were called Swedish pancakes. They were very popular with the grandkids--so popular that you may get other versions of this recipe! My girls wanted to make sure this was included in our cookbook.

4 eggs
½ cup milk
1 cup flour
2 tablespoons sugar
4 tablespoons butter
¼ teaspoon salt

Mix the ingredients together. Put about three tablespoons of batter in a hot fry pan and tip the pan so the batter rolls up the sides of the pan and is spread thin. Flip and continue until done. Put a little sugar on the finished pancake and roll up to eat.

CREPES
Frances Darling Oja, contributed by Jackie Oja Moeller Stiles

Indeed we did get another version of the Swedish pancake recipe, above, and here it is. Half the fun of a family cookbook is seeing how a recipe changes as it is handed down from person to person. Jackie said, "We always buttered and sprinkled them with sugar, then rolled them up."

¾ cup flour
3 eggs (or 4)
1 cup milk or cream
Salt to taste

Mix all the ingredients well. Oil the pan well and pour a small ladle of crepe batter into the pan, and then roll the batter around so it reaches the edges. It should be very thin, so if there is too much batter in the pan, pour the extra off into the bowl. When it starts to look dry on top, then flip it over and cook for a few seconds. Slide it out of the pan and fill it with your favorite filling, then roll up and finish with a sauce or powdered sugar.

BREAD
Carol Oja Barendse, contributed by Carole Ball Strnad

1 cup milk
½ cup oleo (margarine)
1 teaspoon salt (I use a dash of salt)
½ cup sugar
2 squares or 2 tablespoons yeast
¼ cup lukewarm water
4 eggs
4 ½ cups flour (add flour till the dough is not sticky)

Scald the milk. Add the oleo, salt and sugar. Cool to lukewarm. Dissolve the yeast in lukewarm water. Beat two eggs and combine with the milk mixture. Blend in the dissolved yeast and about half the flour. Add enough flour to make a moderately stiff dough. Turn out and knead, using the remaining flour. Place in a lightly greased bowl and let rise until doubled. Punch down, let rest for 10 minutes, then form the dough into loaves, and place them into two greased loaf pans. Let rise until doubled, then bake at 350 degrees F. for about 45 minutes, or until nicely browned.

DUTCH PUFF
Carol Oja Barendse, contributed by Carole Ball Strnad

1 cup milk
4 eggs
1 cup flour
¼ cup butter

Beat the eggs, then blend in the milk and flour. Put the butter in a 9" x 13" baking pan. Place in a 400 degree F. oven until the butter is melted and bubbling. Pour in the egg mixture and bake at 400 degrees F. for 20-25 minutes.

GERMAN PANCAKES
Vera Strnad (John's mom), contributed by Carole Ball Strnad

2 strips of bacon per pancake, diced into tiny bits
1 egg
Four ounces water
1 heaping teaspoon flour
Butter
Powdered sugar

Brown the bacon in the frying pan. Beat the egg with a wire whisk. Add the water and flour. Whip together and pour into a 10-inch frying pan with the bacon; use grease from the bacon to keep the pancake from sticking. Cook until the pancake wiggles and slides in the pan, then flip. Butter when finished and sprinkle with powdered sugar.

EASY REFRIGERATOR ROLLS
Janice Barendse McConahay

2 cup warm water
2 packages dry yeast
½ cup sugar
2 teaspoons salt
½ cup butter, melted
1 egg
5 to 6 cups flour

Mix the water and yeast in bowl. Add the sugar, salt, butter, and egg, and mix well. Stir in the flour one cup at a time -- do not knead. Cover the bowl and put it into the refrigerator. Take it out about two to three hours before baking. Roll the dough into balls and place in a greased pan or on a greased baking sheet. Let rise for 30-45 minutes. Brush with melted butter before baking if you want. Bake at 325 to 350 degrees F. for 15 to 20 minutes.

CHERRY PECAN BREAD
Jackie Moeller Oja Stiles

2 cups unbleached flour
1 teaspoon baking soda
½ teaspoon salt
¾ cup sugar
2 eggs
½ cup butter, softened
1 teaspoon vanilla
1 cup buttermilk
1 cup chopped pecans
1 10-ounce jar maraschino cherries, drained and chopped

Cream the butter, sugar, eggs and vanilla together. Sift the flour, salt, and soda together. Add the dry ingredients to the butter mixture, alternating with the buttermilk. Fold in the nuts and cherries. Pour into greased and floured loaf pans. Bake at 350 degrees F. for 45-55 minutes.

CHEESE BREAD
Joy Barendse Brotherton

This is a recipe we used for fund-raising when I started working for Pacific Power. It was sold at the Astoria-Warrenton Crab Festival, first by Pacific Power, and then for years by the Astoria Clowns.

1 loaf of sourdough French bread, not sliced
2 cups shredded cheese of your choice—Colby, jack, sharp, or medium
1 bunch of green onions, sliced (use as much as you like)
2 cups of mayonnaise (we use Best Foods)
Optional crab or shrimp

Preheat the oven on broil. Mix the cheese, onions, mayonnaise, and seafood, if used. Slice the bread lengthwise and spread the mixture on both cut sizes of the loaf. Place on a cookie sheet.

Broil for about 1 minute, and then check. Broil until the point where the bread is heated, without burning the cheese mixture.

We also used cream cheese and fresh grated parmesan in place of the mayonnaise and cheese mixture. The crab and shrimp options are great—I prefer the crab!

WHEAT BREAD
Frances Darling Oja, contributed by Joy Barendse Brotherton

Joy wrote, "Please double-check these mixing directions as Grandma did not give any. I'm not sure of the baking time, either." We adapted the finishing and baking instructions from Beatrice Ojakangas, who includes similar recipes in *The Finnish Cookbook.*

Wet ingredients:
½ cup sugar
½ cup instant milk powder
½ cup brown sugar
¼ cup molasses
½ cup melted oleo (margarine)
2 beaten egg yolks
1 teaspoon salt
1¾ cup water

Dry ingredients:
½ cup gluten flour
1 cup rye flour
2 cups whole wheat flour
2 cups white (all-purpose) flour

Mix the first batch of ingredients together in a large bowl. Combine the dry ingredients in a second bowl. Add the dry ingredients to the wet ones little by little, withholding some of the flour to use when kneading and forming loaves. Place the dough mixture in a greased bowl, cover with a cloth, and let rise until double in size. *Form the bread into two loaves and place into greased loaf pans. Cover and allow to rise again until the loaves almost double in size. Bake at 375 degrees F. for about 45 minutes, or until the loaves sound hollow when thumped.*

TWO HUNDRED BISCUITS
Margaret Elizabeth "Bessie" Darling Henderson, contributed by Joy Barendse Brotherton

Frances' Darling Oja's Aunt Bessie owned and operated the Crown Point Chalet roadhouse for 12 years. This recipe for making "200 biscuits" was hand-written in an old cookbook that Frances had saved. Because this quantity would only make sense for a commercial kitchen, I am sure the old cookbook and the recipe must both have belonged to Aunt Bessie.

4 quarts flour
1 heaping teaspoon salt
1 cup baking powder
1 ¼ cups shortening
Milk [*enough to make*] a soft dough

Aunt Bessie did not write down explicit instructions for making the biscuits, so we suggest following these standard directions. Sift the dry ingredients together. Cut in the shortening until the mixture resembles coarse crumbs. Stir in the milk, little by little, until the mixture forms a soft dough. Knead gently, then roll out on a floured surface to about ½ inch thick. Cut with a round metal cutter. Lay the cut biscuits on an ungreased cookie sheet. Aunt Bessie's instructions say to bake at 450-500 degrees F. for 12 minutes.

Cakes, Pies, Cookies, and Candy

WALDORF "$400" RED CAKE
Frances Darling Oja, contributed by Carol Oja Barendse

The story of the "rip-off-recipe" is one of the most widely circulated urban legends of the 20th Century, and thanks to the internet, it is still going strong. A West Coast version goes something like this: A woman from Seattle was dining at the prestigious Waldorf-Astoria Hotel in New York City. Impressed with the red velvet cake she was served for dessert, she asked for the recipe. After returning home, she received the recipe C.O.D., along with a $300 charge. After paying the charge, she consulted her lawyer, only to find that there was no way to get her money back. Indignant, she shared the recipe with all her friends for free, vowing that the Waldorf-Astoria would never again be able to charge an innocent guest such a scandalous amount for their "secret" recipe. You can learn more about this legend at www.museumofhoaxes.com.

By the time this legend got to Knappa, the price for the recipe had escalated to $400! Although it's been confirmed that these events never happened, they make a good story. More to the point, the recipe makes a good cake! Joy Barendse Brotherton says it is her favorite birthday cake.

½ cup shortening
1 ½ cups sugar
2 eggs
1 ounce red food coloring, mixed with enough water to make ¼ cup liquid
1 teaspoon vanilla
2 tablespoons cocoa
½ teaspoon salt
1 cup buttermilk
2 ¼ cups cake flour
1 rounded teaspoon baking powder
1 teaspoon baking soda, mixed into 1 tablespoon vinegar

Cream the shortening, sugar and eggs with an electric beater. Make a paste of the food coloring, water, and cocoa. Add the paste to the creamed mixture. Sift the flour, salt and baking powder together. Add milk, alternating with the flour mixture. Add the vanilla. Combine the soda and vinegar and blend into the mixture gently. Pour into two greased cake pans, 8 or 9 inches in diameter. Bake at 350 degrees F. for about 30 minutes. Remove from the oven, allow to cool slightly, and removed from the pans. When cool, split each layer in half horizontally, using a thread or serrated knife. Assemble the four "half layers" using Frances' butter cream frosting recipe given on the next page.

CREAM CHEESE FROSTING
Jackie Moeller Oja Stiles

1 8-ounce package cream cheese (large package)
1 tablespoon milk
1 cube butter
1 box of powdered sugar

Mix the first three ingredients with an electric mixer until fluffy. Add the sugar slowly, continuing to beat until well mixed.

VIVIAN'S FRENCH BUTTER CREAM FROSTING
Vivian Oja Engblom Dunsmoor

3 tablespoons flour
1 cup sugar
1 teaspoon vanilla
1 cup milk
2 cubes butter

Stir flour into milk and cook, stirring constantly, until thick. Let cool. Mix butter and sugar with an electric mixer until fluffy. Add the flour mixture and vanilla and mix until thoroughly blended.

FRANCES' FRENCH BUTTER CREAM FROSTING
Frances Darling Oja, contributed by Carol Oja Barendse

3 tablespoons flour
1 teaspoon vanilla
1 cup milk
2 cubes butter (1/2 pound)
1 cup granulated sugar

Cook the flour and milk until thick, stirring constantly. Cover the pan with a tight lid to prevent a skin from forming. Cool. Cream the butter and granulated sugar with an electric mixer until very fluffy. Add the vanilla. Combine this mixture with the cooled flour mixture. Mix until it forms the consistency of whipped cream.

BUTTERSCOTCH PIE
Frances Darling Oja, contributed by Nancy Oja-Munson, Jackie Moeller Oja Stiles, and Joanne Oja Posey

This is one of those fascinating and popular family recipes that came in from several different contributors. Nancy's version appears below with Jackie's and Joanne's changes in parentheses.

4 tablespoons butter
1 cup packed brown sugar
1 cup milk
4 tablespoons of flour
⅓ cup water
3 eggs, slightly beaten (Jackie and Joanne use just the yolks)
Pinch of salt (Jackie)
½ teaspoon vanilla (Added by both Jackie and Joanne)

Put butter and brown sugar in a heavy fry pan. Heat until well-blended and golden brown. Add milk and stir till sugar is dissolved. Stir flour into water till smooth. Add to first mixture, stirring constantly. Then add the slightly beaten eggs and cook till thick. Put into cooked pie shell.

NO-BAKE COCOA COOKIES
Sharon Posey Rabie

½ cup milk
½ cup butter
2 cups sugar
3-6 tablespoons baking cocoa
½ cup fresh-ground peanut butter, or Adams brand
1 teaspoon vanilla
3 cups rolled oats

Bring milk, butter, sugar, baking cocoa, and peanut butter to a rolling boil and cook for one minute. Then add vanilla and rolled oats. Drop the mixture by tablespoons onto waxed paper and let the cookies harden.

GRANDMA DARLING'S GINGER COOKIES
Olive Becker Darling (Frances Darling Oja's mother), contributed by Joy Barendse Brotherton

1 cup molasses
1 ½ cups sugar
1 cup boiling water
2 teaspoons salt
2 teaspoons ginger
1 teaspoon of cinnamon
Flour to suit (start with about 1½ cups, and add more if needed)

There were no baking instructions, so we suggest that you mix all the ingredients together in a large bowl. Drop onto a greased cookie sheet, and bake at 375 degrees F. Watch carefully so the cookies do not burn, and adjust the baking time as needed.

CRAZY CAKE
Matt Faxon and Kristy Walker

3 cups flour,
2 cups sugar
½ -1 cup baking cocoa (I use one cup)
2 teaspoons baking soda
2 teaspoons salt
2 tablespoons vinegar
2 teaspoons vanilla
¾ cup oil
2 cups water

Combine all the dry ingredients and mix well. Then add the other ingredients to the dry mixture. Mix well. Bake in a greased 9" x 13" (I use a 10" x 15") cake pan at 350 degrees F. for 30 minutes.

FRANCES' OATMEAL COOKIES
Frances Darling Oja, contributed by Richard Oja

Richard found this cookie recipe from his mom, scanned it, and sent it in. We know it is authentic because it is written in Frances' own handwriting!

1 cup raisins
1 cup water
¾ cup butter or oil
1 ½ cup white sugar
½ cup brown sugar
2 eggs
1 teaspoon vanilla
2 ½ cups flour
1 teaspoon baking powder
1 teaspoon soda
½ teaspoon ground cloves, ½ teaspoon ground cinnamon, ½ teaspoon grated nutmeg
2 cups oatmeal

Simmer the raisins in the water for 10 minutes. Set aside to cool. Cream the butter and sugars together. Add the eggs and vanilla. Stir in the raisins and ½ cup of the soaking water. Blend the flour, baking powder, soda, and spices; stir into the wet mixture. Stir the oatmeal in last. Drop by spoonfuls onto a greased cookie sheet and bake at 400 degrees F. for about 15 minutes.

JOANNE'S OATMEAL COOKIES
Joanne Oja Posey

1 cup seedless raisins cooked in 2 cups boiling water
½ cup boiling water
2 cups sifted all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon allspice
½ teaspoon cloves
2 cups quick-cooking oats
1 cup chopped nuts
1 cup shortening
1 cup sugar
3 eggs, well-beaten

Cook raisins in boiling water for five minutes. Drain, reserving ¼ cup of the raisin liquid. Sift the flour, baking powder, salt, spices, and oats together. Combine with ½ cup boiling water and the raisin liquid. In a separate bowl, cream the shortening and sugar until fluffy. Add the eggs and beat well. Add the flour-oat mixture alternately with the raisin liquid. Drop by teaspoonfuls on a greased baking sheet. Bake at 400 degrees F. for 12 to 15 minutes.

CREAM PIE BASE
Vivian Oja Engblom Dunsmoor, contributed by Jackie Moeller Oja Stiles

2 cups milk
3 egg yolks
¼ cup corn starch
¾ cup sugar
2 teaspoons vanilla

Microwave the first four ingredients until thick, stirring occasionally. Stir in vanilla when done. Pour into a baked pie shell. Use for coconut or lemon pies. Be creative!

CHOCOLATE-PEANUT BUTTER PIE
Vivian Oja Engblom Dunsmoor, contributed by Jackie Stiles Moeller Oja

All ingredients for the cream pie base (above)
⅓ cup cocoa
¼ cup peanut butter

Make the cream pie base and blend in the final two ingredients.

DIVINITY CANDY
Carole Oja Barendse, contributed by Carole Ball Strnad

2 cups sugar
½ cup Karo syrup (corn syrup)
Pinch of salt
Two egg whites
Vanilla, to taste
Walnuts, to taste

Mix the first three ingredients in a saucepan and boil to a very firm ball stage. Slowly pour the mixture into two egg whites that have been beaten to stiff peaks, beating constantly. Add the vanilla and walnuts. Beat by hand until the mixtures reach a desirable consistency.

RUSSIAN TEA CAKES
Carole Oja Barendse, contributed by Carole Ball Strnad

This recipe has been around forever, but is my favorite for making Christmas cookies.

1 cup butter
½ cup powdered sugar
1 teaspoon vanilla
2 ¼ cups flour
¼ teaspoon salt
¾ cup chopped nuts
Additional powdered sugar for rolling cookies in after they are baked.

Cream the butter, powdered sugar, and vanilla together. Stir in the flour, salt, and nuts. Chill. Roll the mixtures into balls and bake in a 400 degree F. oven until set, about 10-12 minutes. Roll in powdered sugar while still warm. Cool. Roll in the powdered sugar again.

FRANCES' BANANA CAKE
Frances Darling Oja, contributed by Nancy Oja-Munson

½ cup shortening
1 ¼ cup sugar
2 eggs
1 teaspoon vanilla
1 cup mashed rip bananas
2 ½ cups flour
½ teaspoon salt
2 ½ teaspoons baking powder
½ teaspoon soda

Cream shortening with sugar; add the eggs and vanilla. Then add bananas. Separately, sift flour, salt, baking powder and soda. Add sifted ingredients to the first mixture and mix well. Turn into two greased and floured 9" baking pans and bake at 350 degrees F. for about 35 minutes.

VIVIAN'S BANANA CAKE
Vivian Oja Engblom Dunsmoor

2 ½ cups flour
2 ½ teaspoons baking powder
½ teaspoon soda
1 cup ripe bananas, mashed
Chopped nuts (optional)
1 teaspoon vanilla
½ cup butter
¼ cup milk
2 eggs
1 ¼ cups sugar
½ teaspoon salt

Sift flour, baking powder, soda, and salt onto a square of waxed paper. Cream the butter and sugar until light and fluffy. Add eggs one at a time. Add in the vanilla and the flour mixture. Then add the milk, bananas, and nuts, if used. Pour into two 9" greased and floured pans. Bake at 350 degrees F. for about 35 minutes. When cool, frost with French butter cream frosting.

PANOCHE (PENUCHE) CANDY
Carole Oja Barendse, contributed by Carole Ball Strnad

2 cups sugar
2 cup brown sugar
1 cup evaporated milk
2 tablespoons butter, plus extra butter to grease the cooling plate
1 teaspoon vanilla
Nuts, to taste

Mix the ingredients. Cook in a sauce pan to 240 degrees F. stirring occasionally. Add butter, vanilla, and nuts just as the candy begins to firm. At the last minute, spread the mixture on a buttered plate and score into bite-sized pieces.

CREAM PUFF COOKIES
Nancy Kobayashi Brockschink

Cookies:
1 cup butter
2 cups flour
½ cup whipping cream (not whipped)

Filling:
½ cup butter
2 cups powdered sugar, approximately (use enough sugar to get the spreading consistency desired)
1 teaspoon vanilla

To make the cookies add the flour to the butter alternately with the cream. Mix thoroughly. Chill the dough. Roll the dough out on a floured board to a thickness of about 1/8 inch. Cut the cookies into 1 ½- or 2-inch rounds. Lift with a spatula onto waxed paper sprinkled with sugar. Coat the cookies with sugar on both sides. Bake on an ungreased cookie sheet in a 375 degree F. oven for 10-12 minutes or until a light brown. Cool.

To make the filling, beat all the ingredients together until smooth and fluffy. Make a "sandwich" using two cookies with the filling spread in between. The filling may be colored with red or green food coloring.

ANGEL FOOD CAKE
Margaret Elizabeth "Aunt Bessie" Darling Henderson, contributed by Joy Barendse Brotherton

This handwritten recipe was found in an old cookbook we believe came from Aunt Bessie. Our additions to help guide the contemporary cook are given in italic type.

11 eggs *(whites only)*
1 ½ cups sugar
1 cup flour
¼ teaspoon salt
1 level teaspoon cream [of] tartar

Sift the flour, *together with the other dry ingredients,* five times; *reserve half the sugar. Beat the egg whites with the cream of tartar until they form soft peaks. Beat in the remaining sugar a little at a time until the whites form stiff peaks. Sift about a quarter of the flour mixture over the egg whites and fold in gently. Repeat three times. Put into an ungreased tube pan and* bake at 320 degrees F. for about one hour. Invert *the cake in the pan to cool.*

APPLE CAKE
Mark Oja, contributed by Jackie Moeller Oja Stiles

4 cups diced baking apples
2 cups sugar
2 eggs, beaten
2 teaspoons vanilla
½ cup oil
2 cups flour
2 teaspoons soda
2 teaspoons cinnamon
1 teaspoon salt
1 cup chopped nuts (optional)

Mix the sugar and apple in a large bowl. Then add the oil, nuts, eggs, and vanilla. Combine the dry ingredients and add to the apple mixture. Pour into a greased and floured 9" x 13" pan. Bake at 350 degrees F. for 45 minutes to one hour. The cake will be very moist!

GERMAN CHOCOLATE CAKE
Frances Darling Oja, contributed by Jackie Moeller Oja Stiles

2 cups flour
⅔ cup powdered cocoa
1 teaspoon baking powder
1 teaspoon soda
½ tablespoon salt
1 ½ sticks of butter
2 teaspoons vanilla
2 large eggs
1 cup water

Preheat oven to 350 degrees F. Grease and flour one 9" x 13" sheet pan, or two 9" round pans. Combine the flour, cocoa, baking powder, and soda in a bowl. Beat the butter, sugar, and vanilla in a large bowl until creamy. Add the eggs one at a time, beating well after each addition. Gradually beat in the flour mixture, alternating with the water. Spread the batter into a pan and bake 25 to 30 minutes.

COCONUT PECAN FROSTING FOR GERMAN CHOCOLATE CAKE
Frances Darling Oja, contributed by Jackie Moeller Oja Stiles

1 cup evaporated milk
1 cup sugar
3 egg yolks, beaten
½ cup butter
1 teaspoon vanilla
1 ⅓ cup shredded coconut
1 cup chopped pecans

Combine the first five ingredients in a saucepan. Cook and stir over medium heat until thick, about 12 minutes. Stir in the coconut and chopped pecans. Allow to cool before frosting the cake. Put the frosting between the layers and on the top of the cake, but not on the sides.

FUDGE
Jackie Moeller Oja Stiles

4 ½ cups sugar
1 large can evaporated milk
1 package semi-sweet chocolate chips
1 package milk chocolate chips
2 cubes butter
1 tablespoon vanilla
2 cups nuts, chopped

Boil the milk and sugar for six minutes, no more, no less, stirring constantly. Add the rest of the ingredients and beat with a mixer for three minutes. Spread in a pan and chill.

TEXAS FRUITCAKE
Carol Oja Barendse, contributed by Joy Barendse Brotherton

This was adapted from a recipe by Geneva Jones, an African-American woman with a cooking show on Portland television in the 1950s and '60s, sponsored by Pacific Power and Light. (Remember Ready Kilowatt?) Mom never missed a program, and she loved this recipe because it did not have citron in it which can have a bitter taste that makes some people dislike fruitcake.

¾ cup each dates, red and green candied pineapple
1 cup each green and red candied cherries, and yellow candied pineapple
1 ½ cups each golden raisins and dark raisins
2 cups walnut nutmeats, chopped
1 1/8 cups blanched almonds, chopped
1 cup butter
1 cup brown sugar
1 cup white sugar
6 eggs
2 cups all-purpose flour
1 ½ teaspoon cinnamon
½ teaspoon ground cloves
¾ teaspoon mace
¾ teaspoon baking soda
½ teaspoon salt
1¼ tablespoons milk
¼ cup lemon juice
¾ teaspoon vanilla

Cut the dates and pineapple in small pieces. Mix with the other fruits and nuts in a large bowl. Melt the butter in a saucepan. Add the sugars, and mix until well-blended. Add the eggs, well-beaten, to the sugar mixture. Dredge the fruit and nuts with ½ cup flour. Sift together the remaining flour, spices, soda, and salt. Mix the milk, lemon juice, and vanilla. Add the dry and k mixtures, alternating, to the sugar mixture. Pour the batter over the nuts and fruits. Blend thoroughly. Line several small, well-greased pans or a few larger molds with waxed paper. Fill ¾ full and bake at 250 degrees F. for four hours, somewhat less for small pans. This yields about 4 two-pound cakes.

Desserts

RICE PUDDING (RIISIPUURO)
Anna Heikkila Turpeenoja Kalendar, contributed by Rea Raihala Christoffersson

Rice pudding is served all across Northern Europe in one form or another. Grandma Anna used to make it for us kids as a wholesome, filling snack. It would simmer away for a long time at the back of her old wood range. The only trick when making it is to make sure the rice and milk mixture doesn't burn to the bottom of the saucepan. You can avoid this by stirring frequently, or by using a double boiler and extending the cooking time.

1 cup of uncooked rice
5-6 cups of milk
Dash of salt
¼ cup of sugar
½ teaspoon vanilla (optional)
Extra sugar for topping
Ground cinnamon
Ground nutmeg

Combine the rice, milk and salt. Bring to a boil, then reduce to a low simmer. Cook, stirring often, until the rice is soft but still wet—then stir in ¼ cup of sugar and the vanilla. Continue simmering until the sugar is dissolved, the milk is absorbed, and the rice is fluffy. Add a bit more milk if the liquid disappears before the rice becomes soft. Serve warm, at room temperature, or cold topped with a sprinkling of sugar, cinnamon, and nutmeg, or with *marja soppa* (see recipe in this section).

APPLE CRISP
Frances Darling Oja, contributed by Nancy Oja-Munson

1 cup flour
1 cup sugar
1 cube butter
Sliced apples

Cut the butter into the flour and sugar. When crumbly, spoon over sliced apples. Bake at 400 degrees F. about 1 hour.

FRENCH VANILLA ICE CREAM
Jackie Moeller Oja Stiles

4 cups milk
1 cup sugar
6 egg yolks, beaten
¼ teaspoon salt
3 teaspoons vanilla
2 cups half-and-half

Combine all ingredients in the top of a double boiler. Cook slowly over hot water until the mixture thickens enough to coat a spoon. Cool. Add the vanilla and half-and-half. Chill for another 20 minutes, then churn and freeze. Makes four quarts.

CHEESECAKE DIP
Joanne Oja Posey, contributed by Kay Posey Walker

3 ounces Neufchatel cheese, softened
2 tablespoons sugar
3 tablespoons lowfat milk
2 cups Cool Whip lite whipped topping, thawed
1 teaspoon vanilla

Beat the cheese, sugar, and milk until well-blended and smooth. Fold in the whipped topping and vanilla. Store in the refrigerator. Use to dip cookies, cake cubes, fresh fruit, pretzel sticks, etc. Makes two cups. Contains approximately six calories per teaspoon.

FRUIT SOUP
Mike and Sheri Posey

Costco is a good source for the dried fruit.

1 ½ pounds of mixed dried fruit (Apricots, prunes, pears, apples, raisins, blueberries and/or cranberries. Frozen berries or seasonal fresh berries can also be used.)
11 cups of water
1 cinnamon stick
1 ½ cups white sugar
2 tablespoons cornstarch
2 tablespoons cold water

Simmer the dried fruits in the water with the cinnamon stick and sugar until the fruit is tender, about ½ to 1 hour. (If adding fresh or frozen berries, add them half way through the cooking time.) Mix the cornstarch with the water. Bring the soup to a boil and stir in the cornstarch mixture. Simmer until thick. This can be served hot or cold, with cream, whipped cream or over creamy oven rice pudding.

CREAMY OVEN RICE PUDDING
Mike and Sheri Posey

This recipe cooked over into the oven when we made it. It would be a good idea to put something under it while baking, such as a cookie sheet.

¾ cup white long-grained rice
1 quart whole milk
½ to 1 teaspoon salt
1 tablespoon sugar

Put the rice into a 1 ½ quart baking dish. Cover with milk, add the salt and sugar. Cover and bake at 350 degrees F. for about one hour or until the rice is tender. Do not stir more than three times during baking. If the rice starts to dry out during baking, add a little more milk to keep it creamy. This makes 6 servings.

RASPBERRY WHIP
Kay Posey Walker

1 cup raspberries
1 3-ounce package raspberry gelatin
1 cup boiling water
⅔ cup cold water
1 8-ounce low-fat vanilla yoghurt

Thaw the raspberries. Dissolve the gelatin in a small bowl using the hot water. Add the cold water. Cover the gelatin and chill for 45 minutes until it has the consistency of unbeaten egg whites. Add the yoghurt to the gelatin and beat with an electric mixer for 1-2 minutes at medium speed, slowly adding the thawed raspberries. Refrigerate until firm.

CHERRY DESSERT
Connie Engblom Tygart

1 can cherry pie filling
1 can pitted tart cherries
3 tablespoons water
1 box yellow cake mix
1 ½ cubes of butter
½ cup shredded almonds

Grease a 9" x 13" pan. Put both cans of cherries in the bottom of the pan and add 3 tablespoons of water. Mix together. Sprinkle the dry yellow cake mix on the cherries. Sprinkle the almonds over the cake mix. Melt the butter and drizzle over the top of the other ingredients. Bake at 350 degrees F. for 40-45 minutes. Serve warm or cold with Cool Whip. It's yummy!

BERRY OR FRUIT SOUP (MARJA SOPPAA)
Anna Heikkila Turpeenoja Kalendar, contributed by Rea Raihala Christoffersson

Before I went to school, Grandma Anna used to take care of me. As she spoke only Finnish and I just spoke English, we had some interesting "conversations" during which I learned some key Finnish phrases, including the names of some favorite foods. When blackberries or currants were in season, Grandma made this pudding for me.

1 pound of berries or rhubarb
1 cup of water (or substitute 2 cups of fruit juice for the fruit and water)
Sugar to taste
2 tablespoons cornstarch
Optional toppings: Whipped cream; toasted, slivered almonds

Bring the water to a boil, then add the fruit and sugar. Bring back to a low boil. Dissolve the cornstarch in a small amount of cold water and stir into the simmering fruit mixture. (If using fruit juice, you can stir the sugar and cornstarch into the cold liquid before boiling it.) Simmer the mixture for 3-5 minutes, stirring continuously. When it has thickened to your liking, remove it from the heat and pour into serving dishes or an attractive glass bowl. Refrigerate until cool. This can be used as a pudding, or ladled as a topping over rice pudding or ice cream.

STRAWBERRY FROZEN YOGHURT
Rea Raihala Christoffersson

This dessert reminds me of the time Aunt Frances (Darling Oja) brought fresh, homegrown strawberries and a hand-cranked ice cream maker when she came for a visit to our floating house in the middle of the Columbia River. We always had cream, eggs, and sugar on hand, and we also happened to have a large supply of crushed ice. The cannery launch brought ice daily to keep fish fresh until the launch returned the next day to take the fish to be canned. We also had large sacks of rock salt on hand to make the planks of the fish scow less slippery.

Aunt Frances managed to turn this motley combination of ingredients into the most delicious strawberry ice cream that I have ever tasted. Although we were out in the middle of nowhere, with no electricity, we ate like royalty! The ice cream recipe we used back then is lost in the mists of time, so this is a modern substitute. It is more healthful, but not nearly so tasty!

1 cup of fresh strawberries, washed and cut into pieces
1 8-ounce cup of yoghurt (I use light yoghurt, plain or vanilla)
Sugar or sweetener to taste
1 ounce of a liqueur such as Crème de Cassis or Grand Marnier

Put all the ingredients into a blender and mix until well-blended. Pour the mixture into an ice cream freezer and follow the manufacturer's directions, turning until the mixture is becomes stiff. Allow the frozen yoghurt to rest during dinner so the flavors will blend. We use an ice cream maker with a drum that that you keep in the freezer. It is always ready to go, and eliminates the mess of using crushed ice and rock salt. This recipe makes two servings and it can be expanded.

Fish and Seafood

CLAM LINGUINE
Denise Vinson Raihala

½ pound butter
½ cup extra virgin olive oil
6 to 10 cloves garlic, chopped
1 cup chopped fresh parsley
1 teaspoon red pepper flakes
Linguine noodles sufficient to serve six
4 6 ½-ounce cans of chopped clams
Parmesan cheese, freshly grated

Melt the butter in a large frying pan with the olive oil. Gently sauté the garlic in the pan. Add the parsley and pepper, and sauté gently for five minutes. Add the clams with about half the clam juice. Heat through, but do not overcook. In a separate container, cook linguine noodles *al dente*. Rinse and drain in a colander. Place individual servings of noodles on dinner plates and pour the clam sauce over them. Cover with freshly grated parmesan cheese to taste. Simple and delicious!

LAKSLOTA
Carol Oja Barendse

Editor's note: The name of this dish actually comes from the Swedish language where it is spelled "laxlåda" and means "salmon casserole."

1 to 2 pounds of salt salmon
8 to 10 potatoes, sliced
1 to 2 onions, sliced
6 to 8 whole allspice
1 large bay leaf
Milk to cover

Soak the salt fish eight to ten hours, changing the water often. Slice the fish and rinse well. Layer the potatoes, onion, and fish, allspice and broken bay leaf into a greased casserole. With this amount, you should have about three layers. Scald the milk and pour in enough to just cover the ingredients. Bake three to four hours in a low oven, about 250-275 degrees F. This is very good as a leftover.

STEAMED FRESH OYSTERS IN THE SHELL
Jackie Moeller Oja Stiles

Fresh oysters
Water
Melted butter

Scrub the oysters with a brush until all the sand is removed. Place the oysters in a large kettle. Add only one inch of water and steam for about 15-20 minutes. The oysters are done when the shells begin to open; you can test one yourself. Serve immediately with melted butter.

SMOKED STURGEON
Clarence "Snooky" Barendse, contributed by Joy Barendse Brotherton

Dad kept notes of his smoked sturgeon, especially if it was good. Over the years, he changed the amount of salt and the type of sugar used for the brine. One thing that that stayed consistent was the amount of brine he made—usually 24 1/2 pints for two sturgeon. The following is the recipe he made in 2000, and the fish was awesome!

Two sturgeon cut into 3" or 4" pieces
4 gallons water
8 cups of salt, or a bag or box of rock salt
2 cups brown sugar
1 cup of white sugar

Make the brine by heating the water and dissolving the salt and sugar in it. Allow to cool. The brine should be viscous enough to float an egg. Put the fish into the brine for about four hours. The amount of time in the brine depends on the size of the fish; thicker filets need more time in the brine.

Prepare the smoker for the fish. Dad would use dry alder, vine maple, or apple wood, with green alder to keep the fire from getting too hot. If the fire is not hot enough, the fish can be tough; if it is too hot, the fish turns black.

When you are ready to smoke the fish, remove it from the brine and pat it dry. Smoke the sturgeon for 2 ½ to 3 ½ hours, or until the color is a light, golden brown. If the fish is smoked too long, it will turn black in the jar; you want just enough smoke to give it a good flavor.

Skin the sturgeon and place into jars or cans. Seal and process the containers for 100 minutes in a canner.

Dad changed the recipe according to the fish. He altered the recipe, depending on whether the fish was fresh or frozen. I've tried to capture everything about his technique, but in the end, it was Dad's eye, and his senses of smell, and taste, that would create a perfect smoked sturgeon!

BAKED SALMON
Carol Oja Barendse

While Snooky was a trap shooter, the BKS Sportsmen's Club would have a buffet during the registered shoots and Carol would always cook the salmon using this recipe she has made for years. It was always a hit with the trap shooters who came from near and far.

4 to 5 pounds fresh Chinook salmon, gutted and cleaned, in one piece
6-5 whole allspice
1 large onion
1 large bay leaf

Quarter the onion and place in the cavity of the fish, along with the allspice and broken bay leaf. Wrap the fish tightly with aluminum foil. Place in a roaster. Bake at 350 degrees F. for two hours, or until done.

SEAFOOD FETTUCCINI
Cassandra Van Gundy

Joy Barendse Brotherton writes, "My daughter, Casey, makes a mean seafood fettuccini!"

Sauce:
½ pound mushrooms
3 cloves garlic, minced
1 large onion
1 cube of butter
Salt to taste
2 tablespoons white pepper
3 bay leaves
½ pound bay shrimp
½ pound scallops
2 tablespoons sweet basil
3 pints heavy whipping cream
Corn starch mixed with water, if needed

Pasta:
1-2 packages of fettuccini noodles

Topping:
½ pound mushrooms
2 cloves minced garlic
1 onion
1 cube butter (or less, to taste)
2 pounds large prawns

Sauté the garlic, onions, mushrooms butter, salt, and pepper until the onions turn soft. At the end of this cooking period, add the bay leaves, bay shrimp, scallops and sweet basil. Turn down to medium heat and add the whipping cream, stirring constantly until the mixture reaches a slow boil. The sauce should become thick. If it does not, you can use some corn starch diluted in a little water to thicken.

Cook the fettuccini noodles as directed. Meanwhile make the topping. Sauté the mushrooms, garlic, onion, and butter in a separate pan. Add the shelled prawns and simmer until the prawns turn pink. To serve, put the fettuccini noodles on a plate, smother with the sauce, and top with the sautéed prawn mixture.

CAROLE'S CLAM FRITTERS (Version 1)
Carole Ball Strnad

5 clams, chopped
1 beaten egg
12-14 saltine crackers, crushed
Salt and pepper to taste.

Mix all the ingredients. Shape into patties. Fry in hot grease.

CAROLE'S CLAM FRITTERS (Version 2)
Carole Ball Strnad

2 cups of clams and clam juice
¾ cup crackers, crushed
1/3 cup ground onion
4 eggs
2 tablespoons flour
1 teaspoon salt
¼ teaspoon pepper

Combine all ingredients and fry in hot grease.

SAUTÉED SHRIMP
Jackie Moeller Oja Stiles

1 pound shrimp (31 to 50 to the pound, your choice)
2 tablespoons olive oil
1 small onion, slivered or cut into small wedges
¼ to ½ cup white wine
2 large tomatoes cut into small wedges
Fresh basil, chopped or torn
Freshly grated parmesan

Sauté the onion in the olive oil until soft. Add the shrimp and cook until almost done. Add the white wine, and cook for a minute, stirring constantly. Add the tomatoes and heat through. Then add the basil shortly before you are ready to serve the shrimp. Serve over noodles or salad and top with cheese. Sometimes I add Cajun seasoning or sprinkle on a different kind of cheese.

SNOOKY BARENDSE'S CRAWFISH
Clarence (Snooky) Barendse, as given orally to Rea Raihala Christoffersson and remembered by Joy Barendse Brotherton

30 dozen (360) crawfish (you'll need about 2-4 dozen per person)
Enough water to cover the crawfish
5 heads of dill (the large pickling dill)
1 head of garlic
2 oranges
4 carrots
3 onions (or more if you wish)
1 box of mixed pickling spices (take out excess red peppers)
2-3 red peppers (dried, from spice mixture)
3 ¾ cups salt (about ¾ of a 1 pound coffee can)
4 stalks of celery

Bring the water to a boil. Slice or cut up the vegetables and fruit. Put in all the ingredients except the crawfish and allow the mixture to cook for a short time to blend the flavors. De-vein the crawfish by pulling out the middle fin of the tail. Dump the crawfish into the boiling spice mixture, bring back to a boil, and cook for seven minutes. Remove from the heat.

PICKLED SALMON
Clarence (Snooky) Barendse

Snooky had a pickled salmon recipe published in The Great American Seafood Cookbook *by Susan Hermann Loomis (New York: Workman Publishing). This version came directly from Snooky in 2002 and the comments in parentheses are his. It appeared in* The Raihala Family Cookbook, *published in 2003.*

1 pound red king (Chinook) salmon fillet, skin and bones removed
3 ½ teaspoons salt
1 cup distilled white vinegar
2 tablespoons packed dark brown sugar (I actually use light brown sugar)
1 teaspoon black mustard seed
1 teaspoon yellow mustard seed (I actually use 2 teaspoons yellow and no black because I can't find the black, and it is fine without it)
1 tablespoon pickling spices
¼ teaspoon dried hot pepper flakes (a little more is better, if you like hot pepper)
1 medium white onion, peeled and thinly sliced

1. Rinse and pat the salmon dry. Cut crosswise in ¼-inch slices. Sprinkle 1 ½ teaspoons of salt in the bottom of a shallow, non-aluminum dish that can hold all the slices in one layer. Arrange the salmon on the salt, and sprinkle with the remaining salt. Cover with foil and refrigerate overnight.
2. In a medium-sized, non-aluminum saucepan, combine the vinegar, sugar, and 1 cup water. Bring to a boil. Remove from the heat; set aside to cool.
3. Rinse the salt from the salmon and pat dry.
4. Mix the spices together in a small bowl. Alternate layers of salmon and onion in a 1-quart canning jar, sprinkling the spices on each layer so they are evenly dispersed.
5. When the vinegar and water mixture is cool, pour it over the salmon and the onions, making sure that all of the salmon and onions are covered evenly with the liquid. Don't be concerned if you have some of the mixture left over. You may want to use a chopstick to move the salmon away from the edges of the jar to let the liquid flow around the salmon.
6. Close the jar and refrigerate for at least 24 hours.

This makes 1 quart of pickled salmon (10-12 servings) and should keep in the refrigerator for up to one month. Important note: To insure that the salmon does not contain harmful parasites, the salmon should have been fresh-frozen or salted.

Meat, Poultry, and Game

TAMALE PIE
Jackie Moeller Oja Stiles

This makes a 10-cup casserole.

Crust:
5 cups cold water
Salt to taste
1 teaspoon chili powder
2 ½ cups yellow cornmeal
1 teaspoons lard

Filling:
1 pound ground meat
Salt to taste
1 green pepper
1 onion, chopped
Minced garlic
1 or 2 tablespoons chili powder
Grated cheese, optional
1 tomato

Mix all the crust ingredients together in a saucepan and cook until thick. Keep stirring. Pour into a buttered baking dish. Save a little batter to spread on top.

Brown the ground meat, pepper, onion, garlic, and seasonings in a baking pan. Pour this over the cornmeal mixture. (You can add a little grated cheese if you want.) Spread the remaining cornmeal mixture over all and bake for half an hour at 375 degrees F.

PORK STEAKS ON THE BARBIE
David Engblom

Pork steaks
Garlic
Salt and pepper to taste
Johnnie's Seasoning to taste

Season the pork steaks. Start the barbecue and add hickory chips for smoke. Grill the steaks until done.

PORK CHOPS MARINATED IN ITALIAN DRESSING
Ray Raihala

A friend of mind gave us this recipe. It's a good one to use when you're camping.

Pork chops
Italian dressing

Put the pork chops into a plastic baggie. Pour in enough Italian dressing to cover the chops liberally. Put the baggie into the refrigerator or cooler and turn occasionally. Remove the chops and fry or barbecue.

ROULADEN
JoAnn Meckel Moeller Oja Karolczak, contributed by Jackie Moeller Oja Stiles

1 slice bacon for each roulade
1 thin slice of beef for each roulade, pounded
Mustard
Salt and pepper
Onion, chopped
Pickles, sliced
Beef bouillon
Water
Sour cream
Soy sauce or leftover coffee

Fry the bacon until "half" crispy. Reserve fat to use when frying the rouladen. Lay out the slices of pounded beef. Season each slice with mustard, salt, pepper, and chopped onion. Top with a slice of pickle and a slice of bacon. Roll up and fasten with a skewer. Brown the rouladen in the bacon fat. Add beef bouillon and water. Simmer covered for one hour or longer. Remove the rouladen from the pan and keep warm while making gravy from the pan juices. Soy sauce or coffee will make the gravy browner. (Careful with the salt if you use soy sauce!) Serve with "plain ole" boiled, quartered potatoes and red cabbage (rotkohl), which may be homemade or bought in jars.

TEXAS LONE STAR CHILI
JoAnn Meckel Moeller Oja Karolczak, contributed by Nancy Oja-Munson

Nancy writes, "Mom and I entered a chili cook-off in Corvallis using this recipe and won first place. Or did we? Hmmmm, I think we took first. I need to find my belt buckle and see what it says. We did a contest in Texas, too. We named this dish 'Lone Star Chili' after the state nickname for Texas."

3 pounds of coarse, ground beef (Use the tough parts of the beef, such as from the legs; this keeps the beef from turning into mush during the long cooking period.)
Oil or fat for cooking beef
1 large onion, chopped
4-5 "buttons" of garlic (also called cloves or toes)
1 tablespoon cumin seed
1 teaspoon oregano
6 cubes of beef bouillon (dissolved in a little water)
4-5 tablespoons chili powder
Salt to taste

Cook the beef in some fat in a large pot until it is grey, not brown. Add the onion, garlic, cumin oregano bouillon, and chili powder. Let this simmer for two hours, then add salt to taste. Chili is best cooked the day before to allow the flavors to mingle.

As an afterthought, you may add beans, but if you do, don't dare refer to it as "Texas chili." A Texas motto says: "If you put beans in chili, then you don't know beans about chili."

ENCHILADAS
JoAnn Meckel Moeller Oja Karolczak, contributed by Nancy Oja-Munson

Corn tortillas
Texas chili, prepared
Onions, chopped
Cheese, grated
Shredded lettuce (optional)

Dip the corn tortillas very briefly in the pot of chili "juice" and place on a plate. Down the center of each tortilla, sprinkle the onions and cheese. Roll up, add more onions and cheese on top. Ladle Texas chili over all, and sprinkle lettuce over the top.

KAY'S CASSEROLE
Joanne Oja Posey, contributed by Kay Posey Walker

1 cup chopped onion
2 cups chopped celery
2 tablespoons butter
1 4-ounce can sliced mushrooms, drained
1 jar (1/4 cup) pimientos
3 cups chopped, cooked chicken
3 cups cooked rice, cooked in chicken broth
¾ cup chicken broth, in addition
1 10 ¾ ounce can condensed cream of mushroom soup
Salt and pepper to taste
2 cups grated cheese

In a large skillet or saucepan cook the onions and celery in butter until tender but not brown. Stir in mushrooms, pimientos, chicken and rice. Blend broth and soup in a separate container. Stir into the chicken mixture. Add salt and pepper to taste. Turn into a buttered 9" x 13" baking dish. Sprinkle with cheese. Bake at 350 degrees F. for 30 minutes, or until hot and bubbly.

CHICKEN RICE CASSEROLE
Ross, Judy, Jonathan, and Dustin Posey

1 cup rice (brown rice is good)
1 package Lipton onion soup mix
1 cut-up fryer chicken
1 can cream of chicken or celery soup
1 can cream of mushroom soup
1 ½ soup cans water

Place the rice in a 9" x 13" pan. Sprinkle the onion soup over the rice. Arrange the chicken pieces over the rice/soup bed. Mix the soups and water together. Pour this mixture over the chicken and rice. Cover the pan tightly with aluminum foil. Bake at 325 degrees F. for two hours. Remove the foil during the last 30 minutes of cooking to brown the chicken.

CHICKEN ENCHILADA RING
Ross, Judy, Jonathan, and Dustin Posey

3 chicken breasts, cooked and chopped
1 can olives, sliced
1 can diced green chilies
1 cup shredded cheddar cheese
½ cup mayonnaise
Juice from one lime
Crushed chips
1 tomato
Pampered Chef Southwestern Seasoning
3 packs crescent rolls

Mix all ingredients except the rolls in a large bowl. Lay the crescent rolls out on a large, round baking stone, with the points out, and a large hole in the middle, overlapping the rolls and pressing the edges together to seal. Spoon the chicken mixture in a circle onto the rolls. Bring the points of the rolls up over the chicken mixture to the inside of the ring and seal their edges together. Bake at 350 degrees F. for 20 to 25 minutes, or until the bread is golden brown.

CHICKEN RICE DELIGHT
Ross, Judy, Jonathan, and Dustin Posey

If you don't have chicken breasts on hand, you can substitute boiled, chopped chicken meat or one or two cans of tuna.

1 box of MJB long-grain and wild rice mix
2 chicken breasts, cooked and chopped
1 cup chopped celery
1 mild onion, chopped
1 can water chestnuts, sliced
2 cans cream of chicken soup
¾ cup mayonnaise (optional)
Crushed corn flakes

Partially cook the rice first, as directed on the package. Layer the ingredients up through the water chestnuts in a baking dish. Mix the soup with the mayonnaise, and pour this mixture over the other ingredients. Top with crushed corn flakes. Bake at 325 degrees F. for 55 to 60 minutes.

FIESTA CHICKEN LASAGNA
Connie Engblom Tygart

This is great for a potluck!

1 box of no-boil lasagna noodles (or an equivalent amount of pre-cooked regular noodles)
16 ounces thick and chunky salsa
2 or 3 packages of Southwest chicken, pre-cooked
1 can (15 ounces) black beans
¼ cup fresh cilantro, chopped
3 to 5 cups of grated jack cheese

Preheat the oven to 375 degrees F. Spread the salsa in a non-greased 9" x 13" baking dish. Layer the noodles, chicken, beans, cilantro, and cheese, ending with a layer of cheese. Cook covered 30-50 minutes until the center is hot. Uncover and cook for 10 more minutes, or until done.

FIESTA BEEF CASSEROLE
Connie Engblom Tygart

1 pound ground beef
1 can (15 or 16 ounces) spicy chili beans
1 cup salsa
2 cups coarsely broken tortilla chips, plus additional unbroken chips for serving
½ cup sour cream, plus extra for serving
4 medium green onions, chopped (about ½ cup)
1 large tomato, chopped, plus extra chopped tomato for serving
1 to 2 cups grated cheddar and jack cheese, mixed
Shredded lettuce

Preheat the oven to 350 degrees F. Cook the beef until browned. Drain the grease from the beef. Stir in the beans and one cup salsa, then heat to boiling, stirring to mix the ingredients. In a non-greased two-quart casserole, layer the chips, beef mix, and sour cream, then sprinkle over the onions, tomato, and part of the cheese. Bake uncovered 20-30 minutes or until hot and bubbly. Put more tortilla chips around the edge, and serve with lettuce, and tomato, plus additional salsa, cheese and sour cream. This is soooooo good!

BEEF STROGANOFF
Carol Oja Barendse

1 pound ground beef
½ cup finely chopped onion
1 egg
1 slice of bread, crumbled
½ teaspoon salt
½ teaspoon pepper
Shortening, for browning
1 can of cream of mushroom soup
⅓ cup water
½ cup sour cream
2 cups of wide noodles

Mix the beef, onions, egg, bread, salt, and pepper. Shape into meat balls. Brown the meatballs in a skillet, using shortening, if desired. Pour off the drippings, add the soup and water. Cover and simmer for 10 minutes. Blend in the sour cream, heat through, and serve over noodles. This recipe makes three to four servings.

SHREDDED POTATO AND HAM PIE
Carol Oja Barendse

4 eggs, slightly beaten
1 cup frozen mixed peas and carrots
1 cup chopped, cooked ham, beef or chicken
1 cup shredded cheddar cheese (approximately 4 ounces)
½ cup milk
¼ teaspoon minced, dried onion
2 medium potatoes, peeled and shredded
½ cup shredded cheddar cheese

In a bowl, combine the eggs, vegetables, ham, beef, or chicken, 1 cup cheese, milk and onion. Set aside.

Combine the shredded potatoes with ½ cup cheese. Press onto the bottom and sides of an ungreased 9-inch pie plate. Pour the filling into the potato-lined pie plate. Bake for approximately 40 to 50 minutes in a 350 degree F. oven, until the center is set. Let stand five to ten minutes before serving. This makes six servings.

YORKSHIRE PUDDING BEEF PIE
Janice Barendse McConahay

¾ pound ground beef (or leftover roast beef)
1 small onion, thinly sliced
½ cup cooked vegetables
1 10 ½ -ounce can beef gravy, or leftover beef gravy
½ cup water
1 tablespoon Worcestershire sauce
2 tablespoons butter
1 cup milk
2 eggs
1 cup flour
¼ teaspoon salt
⅛ teaspoon pepper

Cook the hamburger and onion until the meat is brown and the onion is tender. Add the vegetables and ¼ to ½ cup of the beef gravy. Set aside.

Preheat the oven to 425 degrees F. Put the butter into a 10-inch pie pan, place in the oven and allow the butter to melt. Meanwhile, combine the milk and eggs in a small bowl, add the flour, salt, and pepper, and beat until the mixture is smooth. Remove the pie pan out of the oven. Pour the egg and milk mixture into the hot pan. Spoon the meat mixture evenly over the batter, keeping it one inch from the edge. Return the pan to the oven. Bake for 20 to 30 minutes, or until the pie is browned and puffed.

Stir the water and Worcestershire sauce into the gravy and heat through. Serve the pie and gravy at once. Makes 4 servings.

PERFECT TURKEY
Janice Barendse McConahay

This recipe is very good.

1 turkey, prepared for roasting
Salt
Olive oil or butter

Salt the cavity of the turkey. Rub the outside with pure olive oil or butter. Put the turkey breast down on a rack in the roasting pan, uncovered. Put into a pre-heated oven at 350 degrees F. for one hour. Reduce the heat to 200 degrees F. for 15 hours or more. Follow this chart, depending upon the size of your turkey:
11 pounds = 11 hrs
20 pounds = 15 hrs
22 pounds =17 hrs or more
25 pounds = 18 hours and 45 minutes

Once the turkey is done, you can leave it in the oven to keep warm for an additional three to six hours. It will not overcook.

BEEF BRAISED IN ALLSPICE GRAVY
Remembered by Viola Rinne Brockschink, contributed by Rea Raihala Christoffersson

Viola, who grew up on a chicken farm on Koppisch Road, often ate a dish similar to this as a child. She had no idea that it was an old family recipe until she visited relatives in Finland during the 1950s and was served exactly the same dish!

Viola did not have a recipe for this dish, so based on Viola's description, I did some research and have adapted this from a similar recipe in *The Finnish Cookbook* by Beatrice Ojakangas (New York: Crown Publishers, 1964). That cookbook calls it "vatkuli" which is translated as "simmered veal." I use a package of stew beef from the supermarket, but I cut each piece in the package into halves or thirds so it cooks more quickly.

1 pound stewing beef, cut into small cubes
1 tablespoon butter
1-2 tablespoons flour
Salt to taste
1 medium onion, chopped
1 bay leaf, crumbled
2 tablespoons whole allspice, crushed in a spice grinder or mortar
Fresh ground pepper to taste
Boiling water to cover the meat

Brown the beef in the butter. Sprinkle the flour over the meat and sauté it to remove any "floury" taste. Add the salt, onion, bay leaf, allspice, and pepper and cook for two more minutes. Pour in enough boiling water to just cover the meat. Bring the pot to a boil, then reduce it to a simmer. Cover and simmer for about 1½ hours, or until the meat is tender. Serve over mashed potatoes or with boiled potatoes on the side.

DANDY CASSEROLE
Frances Darling Oja, contributed by Joy Barendse Brotherton

1 pound hamburger
1 chopped onion, divided into two parts
½ cup diced celery
2 cans tomato sauce
2 cups cottage cheese
1 cup sour cream
½ cup chopped, pitted olives
1 teaspoon salt
2 cups cooked noodles
Parmesan cheese, grated

In a frying pan, sauté the hamburger with half the chopped onion and the celery.
Add the tomato sauce and let simmer. Mix the cottage cheese, sour cream, olives, the rest of the onions, and one teaspoon salt. In a casserole, layer the noodles, cottage cheese mixture, and the meat mixture. Sprinkle Parmesan cheese over the top. Bake at 350 degrees F. for 30 minutes.

CAROL'S ROAST DUCK
Carol Oja Barendse

Poultry stuffing mix
1 can of chicken soup with wild rice
Ducks, prepared for roasting

Add the chicken soup to your stuffing mix and toss gently to combine. Fill the ducks with the dressing. Place ducks on a rack in a roasting pan that has a cover. Roast the ducks with the lid on for 3 ½ hours at 350 degrees F. Remove the lid and roast for an additional 30 minutes.

JOY'S ROAST DUCK
Joy Barendse Brotherton

I stuff the ducks with sliced vegetables—carrots, celery, and onions. Then I pour some wine into an electric wok and cook the ducks on high for an hour. The ducks are tender and very tasty.

BEEF TONGUE
Jackie Moeller Oja Stiles

1 cow's tongue
Water to cover
Pickling spices
Salt to taste

Place the whole tongue in a kettle with 1 tablespoon pickling spice and salt. Add water to cover. Bring to a boil and cook for about two hours. Remove the tongue from the water and peel off the bumpy skin. Slice the tongue and eat, or pickle it using the pickled salmon recipe in this cookbook—see the index.

SPAGHETTI BOLOGNESE
Sharon Brockschink Van Wetering

This is a favorite of Sharon's husband, John, who has both Italian and Dutch roots. It was adapted from a recipe originally created by Emeril Lagasse, and makes six to eight servings.

1 tablespoon olive oil
4 ounces bacon, in small pieces
1 ½ cups chopped yellow onions
¾ cup diced carrots
¾ cup diced celery
1 tablespoon minced garlic, or more, to taste
1 teaspoon salt
½ teaspoon ground black pepper
2 bay leaves
½ teaspoon dried thyme
¼ teaspoon dried oregano
½ teaspoon ground nutmeg
1 pound ground beef or ground veal
½ pound pork sausage, removed from the casings, or ground pork
2 tablespoons tomato paste
1 cup red wine
2 (14 ½ ounce) cans crushed tomatoes and their juice
1 (14 ½ ounce) can tomato sauce
1 cup beef stock or broth
2 teaspoons sugar
¼ cup heavy cream
2 tablespoons unsalted butter
3 tablespoons chopped parsley leaves
1 pound spaghetti
1 cup freshly grated Parmesan cheese

In a large pot, heat the oil over medium-high heat. Add the bacon and cook, stirring, until browned and the fat is rendered, four to five minutes. Add the onions, carrots, and celery and cook, stirring, until soft, four to five minutes more. Add the garlic, salt, pepper, bay leaves, thyme, oregano, and nutmeg and cook for 30 seconds while stirring. Add the beef and sausages and cook, stirring until the meat is no longer pink--about five minutes. Add the tomato paste and stir while cooking for one to two minutes. Add the wine and cook, stirring, to deglaze the pan and remove any browned bits sticking to the bottom of the pan. Simmer until half the liquid is evaporated, about two minutes. Add the tomatoes and their juices, the tomato sauce, beef broth, and sugar and bring to a boil. Reduce the heat to medium-low and simmer, stirring occasionally, to keep the sauce from sticking to the bottom of the pan, until the sauce is thickened and flavorful, about 1 ½ hours. Add the cream, butter, and parsley; stir well and simmer for two minutes. Discard the bay leaves and adjust the seasoning to taste. Remove from the heat and cover to keep warm until ready to serve.

Meanwhile, bring a large pot of salted water to a boil. Add the pasta and return the water to a low boil. Cook, stirring occasionally to prevent the noodles from sticking, until the pasta reaches the *al dente* point (cooked through but still firm). Drain in a colander. Add the pasta to the sauce, tossing to coat. Add ½ cup of the cheese and toss to blend. Divide among pasta bowls and pass the rest of the cheese at the table. The pasta and sauce can also be served separately.

TEXAS CHILI #1
Jackie Moeller Oja Stiles

Chili:
2 pounds coarsely ground meat
2 large onions, chopped
3 cloves garlic, minced
4 large spoons of chili powder
1 tablespoon cumin seed
Salt and pepper to taste

Tortillas

Toppings:
Grated cheese
Chopped onion

Brown the meat, then add the onions and cook until they are clear. Add enough water to cover the meat (about one inch above). Add the remaining ingredients and simmer at least two hours. Lay a tortilla on top of the chili to soften, transfer it to a plate, and then fill it with cheese and onion. Watch the tortilla carefully as it softens, as it can quickly turn to mush! Roll up the tortilla and pour the meat over the top. Add more cheese and chopped onions on top. Add your favorite sides and enjoy!

TEXAS CHILI #2
Jackie Moeller Oja Stiles

You can add green pepper and tomato if you wish, but then it's not Texas Chili.

2 pounds ground meat
2 large onions, chopped
2 cloves garlic, chopped
Several large spoons chili powder (Gebhardt's is best)
1 teaspoon cumin seed
Salt
Pepper
Paprika

Have the butcher grind up two pounds of meat on the largest holes in his grinder plate. He should use tough, gristly meat so it will not fall apart when cooking. Brown the meat with the onions, garlic, chili powder, cumin, salt, pepper, and paprika. Cover the mixture with water and simmer covered for at least two hours. The longer the cooking time, the better it tastes. The next day, it tastes best!

HOT DOGS
Bobbie Ann Engblom, contributed by Carole Ball Strnad

½ teaspoon corn starch
½ cup vinegar
⅓ cup ketchup
¼ cup pineapple juice
½ cup brown sugar
1 ½ teaspoons soy sauce
Green pepper, cut into pieces
Hot dogs
1 8-ounce can pineapple, in chunks

Stir the ketchup, vinegar and corn starch together in a large saucepan. Add the pineapple juice and cook for four minutes. Add the brown sugar and soy sauce and cook for four more minutes. Add the green pepper, hot dogs, and pineapple and cook for an additional four minutes.

BEEF TOMATO CHOW YUK
Janice Barendse McConahay

1 pound ground beef (round steak cut into ¼" inch strips)
1 to 2 medium onions, quartered
1 to 2 green peppers cut into strips
2 tomatoes, quartered
Boiled or steamed rice

Make the special brown sauce (see below).
Brown the beef in 1-2 tablespoons oil. Drain off the fat.

Pour in special brown sauce. Simmer for 10 minutes. Add the onions and green peppers. Cook for two to five minutes—do not overcook.

Add the tomatoes and simmer for five minutes more. Serve over rice.

BROWN SAUCE FOR BEEF CHOW YUK
Janice Barendse McConahal

2 teaspoons "Better than Bouillon" beef base or 2 beef bouillon cubes
2 tablespoons soy sauce
2 cups water
½ teaspoon salt (optional or to taste)
⅛ teaspoon pepper
4 tablespoons flour
4 tablespoons water

Heat the bouillon cubes and soy sauce in the water. Add salt and pepper. Thicken lightly with a paste made of the flour and water. Simmer and stir for two minutes to get ride of the raw flour taste.

SALT PORK AND POTATOES
Remembered by Viola Rinne Brockschink, contributed by Rea Raihala Christoffersson

This is another dish Viola's mother, Riika, used to make that has its roots deep in Finland. Viola remembers it being called "läski." I have adapted this recipe from Beatrice Ojakangas' version in *The Finnish Cookbook*, where she calls it "lapskoda." I often make a similar Swedish dish called "pytt i panna." In the U.S., we would probably call it hash or a stovetop casserole. By any name, however, it is a great way to use up leftovers!

½ pound salt pork (or bacon) in cubes
2 medium onions, chopped
5 potatoes, peeled and cubed
½ pound ham or roast beef, lamb or veal
1 teaspoon whole allspice
Dried dill, to taste
Salt and pepper, to taste

Sauté the pork or bacon until it browns lightly and renders some fat. Add the onion and continue cooking until the onions are transparent, but not brown. Add the cubed potatoes and continue cooking, stirring constantly, until they begin to color. Add the cooked meats and seasonings. Cover and reduce the heat to a simmer. Continue cooking, stirring occasionally so the food will not burn to the bottom of the pan. When the potatoes are soft, remove the lid, turn up the heat, and scrape the pan to incorporate the flavorful bits from the bottom. Serve piping hot.

Other firm vegetables such as raw mushrooms, peppers, raw or cooked carrots, and frozen peas may be added during the final cooking to extend the dish, add vitamins, and enhance the color and flavor.

SALAMI
Jackie Moeller Oja Stiles

5 pounds hamburger (or 4 pounds ground venison or elk, plus 1 pound pork sausage)
Quick Salt
2 tablespoons liquid smoke
1 teaspoon each black pepper and coarse black pepper
2 teaspoons garlic powder

Mix the meat with the Quick Salt and refrigerate overnight. Add the rest of the ingredients to the meat mixture and combine well. Form the meat into small, tight rolls about 1"-2" around. Refrigerate for 24 hours. Bake at 200 degrees F. for five hours.

Vegetables, Salads, and Side Dishes

SCALLOPED POTATOES AND MUSHROOMS
Jackie Moeller Oja Stiles

1 can cream of mushroom soup
1½ cups milk
1 2-ounce can of mushroom stems and pieces
6 cups of sliced, raw potatoes
1 teaspoon salt
Pepper to taste
1 tablespoon minced onion
1 cup shredded cheddar cheese

Mix soup, milk, onions, and liquid from the mushrooms. Layer potatoes, soup mixture and cheese in a greased casserole three times, ending with the cheese on top. Cover and bake at 350 degrees F. for one hour. Remove the cover and bake 15 minutes more.

SPICY FRENCH DRESSING
Jackie Moeller Oja Stiles

1 8-ounce can tomato sauce
¼ cup oil
¼ cup wine or apple cider vinegar
3 to 4 tablespoons brown sugar
1 teaspoon each basil, parsley, and oregano
1 crushed bay leaf
1-2 cloves of garlic, diced
Salt and pepper to taste

Mix and chill. (I pulse this in my blender.)

ROTKOHL (RED CABBAGE)
Joann Meckel Moeller Oja Karolczak, contributed by Jackie Moeller Oja Stiles

Goose fat or lard
Bacon, chopped
Onions, chopped
Red cabbage, sliced thinly
Apple, chopped
Water
Sugar
Vinegar
Bouillon cube
Whole onion, studded with cloves
Salt and pepper to taste

Sauté the bacon and onions in the goose fat or lard. Add the cabbage and apple and continue cooking for a few minutes, stirring constantly. Add the remaining ingredients, cover, and simmer until the cabbage is tender.

CABBAGE SALAD
Frances Darling Oja, contributed by Jackie Moeller Oja Stiles

1 medium head of sweet cabbage
1 cup celery, finely chopped
3 or 4 green onions, chopped
1 tablespoon chopped green pepper
1 medium tomato, diced

Combine vegetables and chill. Add dressing just before serving, toss, and add garnishes.

DRESSING FOR CABBAGE SALAD
Frances Darling Oja, contributed by Jackie Moeller Oja Stiles

½ cup mayonnaise, thinned with 2 or 3 tablespoons cream or milk
1 tablespoon vinegar
2 tablespoons sugar, or to taste
Salt and pepper to taste
Paprika and chopped parsley for garnish

Mix all ingredients together, pour over the cabbage salad just before serving.

JACKIE'S TACO SALAD
Jackie Moeller Oja Stiles

1 pound hamburger, browned
1 can kidney beans, drained
1 can garbanzo beans, drained
1 can olives, sliced
1 or two heads of lettuce, shredded
½ pound cheese, grated
3 large tomatoes, diced
1 onion, chopped
1 bag taco chips, crunched up

Mix all together, add French dressing, and toss. Serves eight.

FRENCH DRESSING
Jackie Moeller Oja Stiles

1 small onion
1 clove garlic, minced
1 teaspoon salt
3 tablespoons sugar
1 teaspoon Worcestershire cause
⅓ cup vinegar
½ cup ketchup
½ cup mayonnaise
½ cup oil

Blend ingredients together and pour over a taco salad (or another favorite salad), and toss.

SHARON'S TACO SALAD
Sharon Posey Rabie

1 pound hamburger
1 can kidney beans, drained
1 head lettuce, chopped
1 chopped onion
4 tomatoes, chopped
4 ounces grated cheese
1 8-ounce bottle of French dressing
⅓ bottle of taco sauce, or to taste
1 bag of flavored Doritos chips (I use plain)

Brown the hamburger, adding salt to taste. Drain and add the kidney beans. Simmer 10 minutes. Toss the lettuce, onion, tomatoes and cheese. Add the French dressing, taco sauce, and Doritos to salad mixture. Add the hamburger and toss.

FRUIT SALAD
Joanne Oja Posey

2 small baskets of strawberries
2 small cans mandarin orange segments, drained
1 20-ounce can pineapple, in chunks
3 bananas, chopped or sliced
2 cups mini-marshmallows
1 5-ounce can macadamia nuts
1 8-ounce container Cool Whip

Drain fruit well and combine before folding in the Cool Whip.

ORIENTAL CABBAGE SALAD
Erin Posey

1 head chopped cabbage
½ cup slivered almonds
Green onions, chopped (optional)
Sesame seeds (optional)
1 package chicken-flavored Top Ramen noodles with accompanying seasoning

Dressing:
½ cup oil (I recommend good-tasting olive oil)
1 teaspoon salt
¼ cup sugar
Dash pepper
3 tablespoons vinegar

Whisk together the oil, sugar, vinegar, salt, pepper and flavor packet from noodles in a small bowl. Prepare the Top Ramen noodles and mix with the cabbage, green onions, almonds, and sesame seeds. Pour the dressing on the salad and toss.

PINK LADY
Connie Engblom Tygart

I fix this for Christmas and Thanksgiving.

1 large package raspberry Jello
2 cups boiling water
16 small marshmallows
1 8-ounce package cream cheese
¼ cup milk
2 tablespoons mayonnaise
8 ¾- ounce can crushed pineapple
Medium container Cool Whip

Mix the first three ingredients together and chill until thick and syrupy. Mix the next three ingredients together and set at room temperature; add to the Jello. Stir in the pineapple. Fold in the Cool Whip. Chill until firm.

COLESLAW
Vivian Oja Engblom Dunsmoor

1 package coleslaw vegetables
Green pepper
Radishes
Cucumber
Green onions
Celery

Chop all the vegetables and mix together. Toss with coleslaw dressing (below).

COLESLAW DRESSING
Vivian Oja Engblom Dunsmoor

2 heaping tablespoons mayonnaise
2 tablespoons cider vinegar
¼ teaspoon pepper
¼ teaspoon garlic powder
3 tablespoons sugar
½ teaspoon salt

Mix all ingredients well. Pour over coleslaw and toss thoroughly.

CABBAGE SLAW
Frances Darling Oja, contributed by Joy Barendse Brotherton

Shredded cabbage
Celery, diced
Carrot, diced
Green pepper, diced

Mix these ingredients together in a large bowl and toss with cabbage slaw dressing (below).

CABBAGE SLAW DRESSING
Frances Darling Oja, contributed by Joy Barendse Brotherton

½ cup mayonnaise (Frances suggested Best Foods)
¼ cup milk
1 tablespoon vinegar
3 tablespoons sugar
Salt & pepper to taste

Mix ingredients thoroughly and toss with the cabbage slaw vegetables.

SCALLOPED POTATOES
Frances Darling Oja, contributed by Carol Oja Barendse

4 large potatoes, sliced
1 medium onion, sliced
1 ½ cups milk
1 teaspoon salt
2 tablespoons flour
1 tablespoon butter
Ham, if desired

Grease a casserole and arrange the potatoes, onions, and ham in layers. Sprinkle each layer with flour, salt, and pepper. When full, pour over the milk and dapple with butter. Bake for 1 hour at 325 degrees F.

VEGETABLE QUICHE
Carol Oja Barendse, contributed by Carol Ball Strnad

This is a variation of the recipe for Potato and Ham Pie in the Meat, Poultry, and Game section. Quiches are versatile and can be used as a main course or a vegetable or brunch dish. To make the dish vegetarian, you could replace the meat with a cup of cooked vegetables.

4 eggs, slightly beaten
½ cup milk
1 cup grated cheese
½ - 1 cup chopped ham or beef
2 medium potatoes

Mix the eggs, milk, half the cheese, and the chopped meat. Shred the potatoes and mix with the remaining cheese. Press the potato mix into a pie pan. Pour the filling in and bake for 40 minutes at 350 degrees F.

DILL PICKLES
Carol Oja Barendse

2 heads of dill
Pickling cucumbers, whole or sliced ("Always the first things ready in my garden," Carol says.)
1 garlic clove
1 teaspoon mustard seed
1½ tablespoons rock salt
½ cup vinegar
1 teaspoon pickling spice

Put one head of dill in bottom of jar. Fill the jar with cucumbers, distributing the mustard seed, pickling spices, garlic, and salt among the cucumbers. Put one head of dill on top the cucumbers. Add the vinegar to the jar, fill the jar with water, and put a lid on it. Turn the jar upside down two or three times to dissolve the salt. Wait for four to six weeks before eating.

BROWNED BUTTER NOODLES
Joy Barendse Brotherton

When Dad would be out fishing, Mom would fix browned butter over egg noodles. It was, and still is, one of my favorite (and EASY) side dishes. We also use red or yellow new potatoes in this recipe instead of the noodles. It's great!

Egg noodles (wide ones work best)
Butter
Salt and pepper to taste
Ketchup, if desired

Cook as many egg noodles as you want, according to the directions on the package. Drain and set aside. In a large skillet, deeply brown the butter over medium to high heat. The amount of butter to use depends upon how many noodles you cook. Once the butter has browned, stir in the drained noodles. Add salt and pepper to taste. Ketchup is good as well.

NO-LETTUCE SALAD
Neil Oja, contributed by Jackie Moeller Oja Stiles

Salad:
1 large English cucumber, diced
2 tomatoes, diced
1 can large olives, cut in halves
1 can high-quality kidney beans, rinsed
1 small, sweet onion, diced (or to taste)

Dressing:
1 small bunch of cilantro, chopped (or adjust the amount to taste)
Juice of one small lime, or substitute about ¼ cup balsamic vinegar
½ to 1 cup of high-quality virgin olive oil

Put the salad ingredients into a bowl. Mix the ingredients for the dressing, pour over the vegetables, and toss. You can use other veggies in the salad and create your own mix.

PRUNE CONSENT
Bessie Mae Miller Tudor (Frances Darling Oja's cousin), contributed by Carole Ball Strnad

Bessie Mae wrote, "This is an old recipe given to me in 1915. It helped to make Crown Point Chalet famous. We decided to use this without the raisins because of dentures. I do not use walnuts."

The recipe probably came from Margaret Elizabeth Darling Henderson who owned the Crown Point Chalet and was "Aunt Bessie" to both Bessie Mae and Frances Darling Oja. We are not quite sure how this was served, but it seems to be a sort of chutney or relish, so we included it here as a side dish.

6 pounds of prunes
5 pounds of sugar
3 oranges, ground up fine
1 lemon, ground up fine
1 cup of raisins, optional
Walnuts to suit

First grind the oranges and lemons through a meat grinder; grind them twice. Add one cup of raisins and walnuts, if you wish. *It seems to us as if you should add some water or other liquid at this point, although Bessie Mae did not say so.* Boil together. You can tell how long to cook this. Don't let it get too thick.

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